

## Appetisers

Whitebait and Marie Rose sauce 4.00 **GF** | Artisan bread basket, balsamic dip 5.00 **V**  
Hand raised pork pie, English mustard 5.00 | Halloumi fries, chorizo mayo 5.00 **V GF**

## Starters

Soup of the day, warm bread roll, garlic & herb croutons 5.50 **V**  
Walnut pâté, spiced apricot & tarragon chutney, lemon rye bread 6.50 **Ve**  
Fig and goats' cheese tart, raspberry vinaigrette 6.50 **V**  
Duck liver parfait, candied pistachios, pickled shallots, toasted brioche 7.50  
Black pudding Scotch egg, HP chutney  
Blowtorched mackerel fillet, mango salsa, sweet chilli sauce 8.00 **GF**  
Crab & watermelon salad, fennel crisps, avocado purée 6.50 **GF**  
Whole baked sharing Camembert with rosemary & garlic served with ciabatta 15.00 **V**

## Mains

Herb crusted chicken fillet, creamed spinach & leeks, tender stem broccoli, cheese & onion mashed potatoes 13.00  
10 oz D cut gammon, grilled pineapple, fried hens' egg, garden peas, triple cooked chips 13.50 **GF**  
Dunwood Farm 8oz beef burger, brioche bun, caramelised red onions, smoked streaky bacon, Monterey Jack cheese, chorizo mayo, baby gem, tomato, pickle, served with house slaw & skin on fries 14.00  
28-day dry aged Dunwood Farm - 8oz Sirloin steak 22.00 | 10oz Rump steak 20.50 | 8 oz Ribeye 24.00  
*served with Portobello mushroom, grilled tomato, onion rings & triple cooked chips* **GF**  
*Add a sauce to your steak - peppercorn | blue cheese | Diane 3.00*  
Pan fried hake, minted pea purée, patatas bravas with chorizo 15.00  
Fish pie; smoked haddock, salmon, cod, peas, leeks, creamed potatoes, cheddar and herb crumb, tenderstem broccoli 13.50  
Battered cod, tartar sauce, crushed peas, curry sauce, grilled lemon, triple cooked chips **GF**  
Southern fried halloumi burger, sweet chilli sauce, brioche bun, baby gem, tomato, pickle, served with house slaw & skin on fries 13.00 **V**  
Basil gnocchi, puttanesca sauce, rocket & parmesan salad 13.50 **Ve**

## Sides 4.00

Tenderstem broccoli  
Sweet potato fries  
Skin on fries  
Creamed potatoes  
Triple cooked chips  
Onion rings  
Garlic ciabatta

## Invisible Chips 3.00

0% fat, 100% hospitality. All proceeds from Invisible Chips go to Hospitality Action, a charity who are doing all they can to support those in the hospitality industry who have been worst affected by Covid-19. For more information visit [hospitalityaction.org.uk](http://hospitalityaction.org.uk)

## Desserts

Chocolate torte, lime Chantilly cream, fresh raspberries, raspberry purée 6.50  
Ginger spiced pear crumble cake, salted caramel, plant based vanilla ice cream 6.50 **Ve**  
Strawberry and white chocolate mousse, shortbread biscuit, strawberries, raspberry sorbet 6.50  
Sticky toffee and date pudding, toffee sauce, honeycomb ice cream 6.50 **GF**  
Baked New York cheesecake, lemon crunch ice cream, blueberry compote 6.50 **GF**  
Cherry and almond frangipane tart, vanilla custard 6.50  
Trio of ice cream or sorbets 5.50 **GF**

**V** – vegetarian | **Ve** – vegan | **GF** – gluten free

We love to see your posts & stories about your time at The Dog and Doublet on Instagram!

Don't forget to tag us @doganddoubletsandon so we can share them.

*If you have a food allergy please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients.*

## Sandwiches (available 12-6.00 pm)

*Served with dressed leaves & crisps | Gluten free bread available*

Rump steak, red pepper & onions, blue cheese mayonnaise served on a toasted ciabatta 11.00

Honey & wholegrain mustard baked ham, spiced apricot & tarragon chutney, tomato 7.50

Mature Cheddar, caramelised red onion, baby gem lettuce 7.00 **V**

Battered fish goujons, tartar sauce, baby gem lettuce 7.00

Truffle egg mayonnaise & watercress 7.00 **V**

BBQ jackfruit, avocado purée, tomato & rocket served in a tortilla wrap 7.00 **Ve**

**Add soup, triple cooked chips or sweet potato fries 2.50**

## Sharing Boards (available 12-6.00 pm)

Mezze – Hummus stuffed pepper, olives, feta, sun blushed tomatoes, artichoke & broad bean tart, halloumi fries, pitta bread, mixed leaves 15.00 **V**

Ploughman's – black pudding Scotch egg, honey mustard ham, Barber's Cheddar, pork pie, bread selection, chutney

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