

# Menu

## Appetisers

- Pimento stuffed olives 3.95 M,SD  
Chilli popcorn chicken, Cajun and lime mayo 4.15 GI,E,M, Nu  
Homemade seasoned tortilla chips, smashed avocado and soured cream 3.95 M, GI  
Fried chorizo and halloumi, roast tomato and pepper hummus 4.75 M,N,GI,Se  
Salt and pepper squid, tomato and chilli jam 4.50 Mo, S  
Cauliflower fritters, harissa mayonnaise 3.95 E, Nu, Mu

## Starters

- Homemade soup of the day, warm bread, oven baked croutons 6.10 GI  
Classic prawn cocktail, shredded iceberg lettuce, paprika and tomato mayo, buttered granary loaf 6.95 GI, E, F  
Honey glazed ham hock terrine, homemade piccalilli, mustard mayo 6.75 Mu, SD, GI  
Avocado and asparagus salad, toasted pumpkin seeds, Bellota ham, shaved parmesan, lemon rapeseed dressing 6.50 Nu  
Roasted sardines, griddled ciabatta, piccolo pepper and tomato salsa, smoked paprika mayo 6.95 F,GI, S  
Chorizo Scotch egg, garlic aioli, roasted pepper marmalade 6.50 E, GI,M  
Slow cooked confit duck and vegetable spring roll, hoisin dipping sauce 6.75 GI, E, S Nu, Se  
Whole baked Camembert marinated with garlic and thyme, tomato relish, ciabatta croûtes 7.50 M, GI, SD

## Mains

- Lemon and thyme crumbed pork schnitzel, warm potato salad, fried duck egg, sprouting broccoli, caper and parsley sauce 16.95 GI, M, E  
Roast lamb, mint and vegetable pudding in a rosemary suet pastry, crushed peas, creamed potatoes, ale gravy 13.95 M, E, Ce  
Pan fried chicken breast, smoked bacon, spinach, mushrooms finished with garlic cream, tagliatelle pasta, dressed rocket shaved Grana Padano 14.95 M,E,GI  
Honey and roasted baked ham, fried eggs, twice cooked chips and buttered peas 11.95 Mu, E, GI, M  
Marinated lamb souvlaki skewers, grilled garlic flat breads, olive and feta salad, mint yogurt, roast tomato and pepper hummus 16.50 M, GI, SD  
Miso marinated pork belly, tempura king prawns, oyster mushroom, udon noodles, pak choi, young corn, Asian broth 16.95 E, GI, F, Mo  
King prawn and Dorset crab linguine, spinach, roasted piccolo peppers, chilli crème fraîche, dressed rocket, shaved Grana Padano 15.95 F, Mo, GI, E, M  
Chicken katsu burger, spiced katsu ketchup, brioche bun, hand cut chips, crispy pancetta, pickled stem broccoli 13.95 GI, Nu, S, SD, Mu  
Severn and Wye smoked fish Arnold Bennett, wholegrain mustard cheese sauce, gratinated with Barber's Cheddar, dressed garden salad, French fries 14.95  
F, E, GI, Mu, Mo, M

## Dog and Doublet Classics

- Beer battered haddock with crushed peas, hand cut chips, lemon and tartare sauce 12.95 F,M,E  
Crumbled topped fish pie: market fish of the day, boiled egg, Cheddar mash, parsley crumb, tender stem broccoli 12.95 F,M,E,GI, SD  
Grilled 10oz gammon steak, fried egg, grilled pineapple and hand cut chips 12.95 E,GI  
Staffordshire beef burger, toasted brioche bun, hand cut chips, crispy bacon, smoked Applewood cheese, pickled gherkin, chunky coleslaw, tomato chutney 13.95 E,M,SD,GI,Mu  
Staffordshire 28 day mature, dry aged steaks served with button mushrooms, tomato, beer battered onion rings and hand cut chips  
8oz sirloin 19.95 / 10oz rump 17.95 / 8oz ribeye 18.95 GI, M  
Add peppercorn, blue cheese or Diane 1.95

## Salads

- Classic chicken Caesar salad, crispy baby gem, pancetta, anchovies, Grana Padano, oven baked croutons, Caesar dressing 12.50 GI,F,M,E,SD  
Severn and Wye smoked salmon, crab and prawn salad, soft boiled egg, feta cheese, baby gem lettuce, lemon verbena crème fraîche 13.25 M,F, Mo, E, Mu  
Breaded halloumi, baby gem and chicory salad, roasted courgettes, blistered tomatoes, green beans, olives, sour dough croûtes 13.25 GI,M,SD

## Sides

- |                                    |                                |                         |                      |
|------------------------------------|--------------------------------|-------------------------|----------------------|
| Green beans and shallots 3.25      | Broccoli and hollandaise 3.25  | Corn on the cob 3.25    | Garlic ciabatta 3.25 |
| Dressed rocket & Grana Padano 3.25 | Creamed potatoes 3.25          | Sweet potato fries 3.25 | Hand cut chips 3.25  |
|                                    | Beer battered onion rings 3.25 |                         |                      |

**A VEGETARIAN/VEGAN MENU IS AVAILABLE ON REQUEST**

ALLERGEN Information Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, GI- Gluten, Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu-Mustard

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