

THE Dog & Doublet INN

Appetisers

Sharing artisan bread basket, balsamic dip 8.00 **V** | Deep fried mozzarella sticks, tomato sauce 6.50 **V GF**
 Katsu chicken wings, spring onions, sesame 7.50 | Piri Piri halloumi fries, lemon mayo **V GF** 7.50
 Toasted pitta bread, roasted carrot hummus 6.50 **Ve**

Starters

Homemade seasonal soup, artisan bread roll, garlic & herb croutons 7.00 V GFO	Lemon cured trout terrine, cream cheese, pickled cucumber, dill, Bloody Mary mayonnaise, toasted sourdough 9.50 GFO	Chilli cheese Scotch egg, guacamole, tomato & red pepper jam 8.00 GF
Parsnip schnitzel, toasted carrot hummus, spiced chimichurri 7.50 Ve GF	Toasted fregola sarda, slow roasted tomato, kalamata olive, brioche croutons, basil 7.50 V	Crispy shredded beef, sticky soy glaze, kewpie mayo, pickled carrots, sesame, roasted peanuts 9.00

Mains

Battered haddock, tartare sauce, minted crushed peas, grilled lemon, triple cooked chips 18.50 GF	Coley supreme, seafood velouté, brown butter broccoli, parmentier potatoes, cauliflower & almond crumb 20.00 GF	Vegan Tonkatsu ramen, katsu king oyster mushroom, Pak choi, pickled carrot, spring onions, radish, toasted sesame seeds 17.50 Ve GFO
Deep fried pork belly & black pudding, braised red cabbage, creamed potatoes, apple puree, pickled carrot, celeriac purée, jus 19.00	Pie of the week, creamed potatoes, confit carrot, kale, red wine gravy 20.00	Ox cheek gnocchi, red wine ragu, Grana Padano, basil 21.00
Beef Rogan Josh, ginger & spring onion pilaf rice, pickled chillies, garlic & coriander naan, mint yoghurt 19.00	Sundried tomato & mascarpone risotto, vegetarian parmesan, torched tomatoes, pickled courgettes, basil 17.50 V GF	Fish pie; smoked coley, salmon, hake, peas, leeks, creamed potatoes, Cheddar & herb crumb, green beans 18.00 GFO

Burgers & Grill

Dunwood Farm 8oz beef burger, Mexican cheese, guacamole, red pepper & tomato jam, shredded lettuce, red cabbage & spring onion slaw, French fries 18.50	Spicy bean burger, Mexican cheese, guacamole, red pepper & tomato jam, shredded lettuce, red cabbage & spring onion slaw, French fries 17.00 V	28-day dry aged Dunwood Farm steaks 8oz Sirloin steak 34.00 8oz Rump steak 28.00 served with panko Portobello mushroom, cherry vine tomatoes, triple cooked chips, rocket & parmesan salad GFO
Nashville hot deep fried chicken thigh burger, dill pickle, hot sauce, American cheese, shredded lettuce, red cabbage & spring onion slaw, French fries 18.00	The Triple Stack 8oz beef burger, Nashville chicken thigh, American cheese, shredded lettuce, dill pickle, mozzarella sticks, red cabbage & spring onion slaw, French fries 27.00	Add peppercorn, Diane or stilton sauce 4.00 Surf 'n' turf your steak add deep fried scampi 4.50
	10oz D cut gammon, grilled pineapple, fried hen's egg, garden peas, triple cooked chips 17.50 GF	

Sides

Piri Piri fries Ve GF 4.50 French fries Ve GF 4.00 Creamed potatoes V GF 4.50 Triple cooked chips Ve GF 4.00	Piri Piri onion rings Ve GF 4.00 Garlic flatbread V GFO 4.50 (add cheese 1.00)	Mixed vegetables Ve GF 4.00 Rocket & parmesan salad GF 3.00 Truffle & parmesan fries GF 3.50
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Loaded Fries

Crispy shredded beef, sticky soy glaze, kewpie mayo, toasted sesame 9.50
 Piri Piri halloumi fries, tomato & red pepper jam, lemon mayo 8.50 **V GF**

V – vegetarian | **Ve** – vegan | **GF** – gluten free | **GFO** – gluten free option available

A £1.23 voluntary donation will be added to your bill on behalf of GiftTree, an organisation that plant trees to offset the carbon impact of your meals and change the lives of people in the developing world. Choose your GiftTree now at www.GiftTrees.com/the-lewis-partnership

If you have a food allergy, please advise a member of staff before you order your food and drink. Please note dish descriptions are not a full list of ingredients. Scan the QR code over the page for a full list of allergens.

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Sandwiches (available 12-6pm)

*Served with dressed leaves & crisps
Gluten free bread available upon request*

Crispy beef banh mi, pickled carrot, cucumber, kewpie mayo, sriracha, spring onions, chilli, coriander, toasted baguette 10.50

Piri Piri halloumi fries, lemon mayo, tomato, gem lettuce, toasted baguette 9.00 **V**

Nashville hot chicken thigh, dill pickle, hot sauce, American cheese, toasted baguette 9.00

Roasted curried chickpeas, carrot hummus, spiced chimichurri, vegan mint yoghurt, toasted pitta 7.50 **Ve**

Ham & Cheddar cheese, gem lettuce, tomato, chunky tomato chutney, bloomer 8.00

Panko coley goujons, gem lettuce, tartare sauce, bloomer 10.00

Upgrade to soup, triple cooked chips or fries 3.00

Or Truffle & parmesan fries 3.50

Sharing Boards (available 12-6pm)

Meat & Fish platter

Katsu chicken wings, chilli cheese Scotch egg, guacamole, red pepper & tomato jam, coley goujons, tartare sauce, deep fried scampi, crispy shredded beef, sticky soy glaze, French fries 30.00

Veggie Platter

Piri Piri halloumi fries, lemon mayo, toasted pitta bread, roasted carrot hummus, deep fried mozzarella sticks, tomato sauce, onion rings, vegetable spring rolls, hoisin sauce, French fries **V** 25.00

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