

Appetisers

Sharing artisan bread basket, balsamic dip 8.00 V | Cream cheese stuffed piquanté peppers, basil pesto 6.50 V GF Ham & Cheddar croquetas, tomato chutney 6.50 | Chilli & lime fried whitebait, citrus mayo 7.00 Kalamata olives with sundried tomatoes & rosemary, smoked almonds 6.50 Ve GF

Starters

Homemade seasonal soup, artisan bread roll, garlic & herb croutons 6.50 V GFO

Crispy oyster mushroom, bao bun, kimchi mayo, pickled red onion, toasted sesame 7.50 Ve GFO

Battered haddock, tartare sauce, minted

crushed peas, grilled lemon, triple cooked chips 16.50 GF

Cajun chicken & king prawn Alfredo,

smoked pancetta, fire roasted red

peppers, tagliatelle 20.00

Buttercross butchers Dijon & tarragon

sausages, creamed potatoes, garden peas,

crispy onions, red wine gravy 17.00 GF

Tuna loin, ginger & soy marinade, kimchi

fried rice, beansprouts, fried egg, nori

19.00 GF

Pan fried fillet of mackerel, confit tomato & samphire, tomato velouté, lemon oil 9.50 GF

Goats' cheese bon bons, spinach & caramelised peach salad, Dijon & honey vinaigrette 8.00 V

Mains

Steak & ale pie, triple cooked chips, confit carrot, tenderstem broccoli, red wine gravy 18.00

Classic Caesar salad, baby gem lettuce, crispy bacon, parmesan, anchovies, garlic croutons 12.00 GFO (*add chicken 5.00*)

Nasi Goreng, fried rice, green beans, carrot, spring onion, pickled chillies, pineapple, fried egg, salad, nori cracker 16.50 V GF

Puy lentil Bolognese, pesto, spaghetti, rocket & vegan cheese salad 16.50 Ve GFO

Burgers & Grill

Dunwood Farm 8oz beef burger, streaky bacon, Cheddar cheese, burger sauce, dill pickle, gem lettuce, tomato, brioche bun, red cabbage and spring onion slaw, French fries 17.50

Korean fried oyster mushroom burger, sticky gochujang sauce, pickled cucumbers, kimchi, coriander & lime mayo, brioche bun, red cabbage & spring onion slaw, French fries 16.50 V The Dirty Dog Burger – 8oz Dunwood Farm beef patty, streaky bacon, beef brisket, Cheddar cheese, burger sauce, Cajun onion rings, dill pickle, gem lettuce, beef tomato, brioche bun, red cabbage & spring onion slaw, French fries 24.00

Korean fried chicken burger, sticky gochujang sauce, pickled cucumbers, kimchi, coriander & lime mayo, brioche bun, red cabbage & spring onion slaw, French fries 17.00 Korean fried chicken wings, sticky gochujang sauce, spring onions, coriander & lime mayo 8.50

Shredded duck spring roll, julienne spring onion & cucumber, sriracha & hoisin sauce 9.00

Thai king prawn & mango salad, iceberg lettuce, beansprouts, carrot, roasted peanuts, lime & coriander dressing 16.00 GF

Firecracker beef brisket, corn on the cob, BBQ beans, French fries 19.00 GF

10oz D cut gammon, grilled pineapple, fried hen's egg, garden peas, triple cooked chips 16.50 GF

Fish pie; smoked coley, salmon, hake, peas, leeks, creamed potatoes, Cheddar & herb crumb, green beans 17.00 GFO

28-day dry aged Dunwood Farm steaks 8oz Sirloin steak 30.00 10oz Rump steak 28.50 served with panko Portobello mushroom, cherry vine tomatoes, triple cooked chips, rocket & parmesan salad GFO

Add peppercorn, Diane or stilton sauce 4.00 Surf 'n' turf your steak add deep fried scampi 4.50

Curly fries Ve 5.00 French fries Ve GF 4.00 Creamed potatoes V GF 4.50 Triple cooked chips Ve GF 4.00 Cajun seasoned onion rings Ve GF 3.50 Truffle mac 'n' cheese V 4.50 Garlic & coriander corn V GF 4.00 Truffle & parmesan fries GF 3.50 Bacon, ranch & stilton wedge salad GF 3.50

(add cheese 1.00) Mixed vegetables V GF 4.00 Rocket & parmesan salad GF 3.00

Loaded Fries

Beef brisket, coriander & lime mayo, spring onions, pickled chillies 9.50 GF Oyster mushroom, kimchi mayo, pickled red onion, coriander 8.00 Ve 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 <u>www.GiftTrees.com/the-lewis-partnership</u>

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.

Dog & Doublet

Sandwiches (available 12-6pm) Served with dressed leaves & crisps Gluten free bread available upon request

Classic BLT, crispy streaky bacon, gem lettuce, confit tomato, herb mayo, toasted bloomer 8.50 Crispy oyster mushroom, kimchi mayo, pickled red onion, spring onions, toasted baguette 7.50 Ve Southern fried chicken, Monterey jack, jalapenos, lime mayo, toasted baguette 8.50 Roasted spiced cauliflower, lettuce, tahini vegan mayo, tomatoes, garlic & coriander flatbread 7.00 Ve Ham & Cheddar cheese, gem lettuce, tomato, chunky tomato chutney 8.00 Panko coley goujons, gem lettuce, tartare sauce 9.00

> Upgrade to soup, triple cooked chips or fries 3.00 Or curly fries 3.50

Sharing Boards (available 12-6pm) Meat & Fish platter

Ham & cheddar croquetas, tomato chutney, chilli & lime fried whitebait, citrus mayo, Korean fried chicken wings, Honey & whole grain roasted ham, deep fried scampi, coley goujons, tartare sauce, French fries 28.00

Veggie Platter

Cream cheese stuffed piquante peppers, basil peso, Kalamata olives, sundried tomatoes, smoked almonds, crispy oyster mushrooms, kimchi mayo, cajun spiced onion rings, Truffle mac 'n' cheese, goats cheese bon bons, peach salad, French fries V 25.00

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