

# THE Dog & Doublet INN

## Appetisers

Sharing artisan bread basket, balsamic dip 8.00 **V** | Deep fried Brie wedges, red onion marmalade 6.50 **V**  
Pork & chorizo chipolatas, sundried tomato chutney 7.00 **GF** | Celeriac & sage croquettes, smoked ketchup **V** 6.50  
Carrot & parsnip pakoras, mango chutney 6.50 **Ve GF**

## Starters

Homemade seasonal soup, artisan bread roll, garlic & herb croutons 7.00 **V GFO**

Beetroot carpaccio, heritage tomato, clementine, balsamic reduction, toasted pine nuts, basil 7.50 **Ve GF**

Torched mackerel, apple & celeriac remoulade, Parma ham, cucumber 9.50 **GF**

Butternut squash & goats' cheese arancini, spiced marinara sauce, vegetarian parmesan 8.00 **V GF**

Pan fried wild mushroom crostini, crumbled feta, pesto, griddled sourdough 7.50 **V GFO**

Ham hock & pistachio terrine, pickled shallots, apple sauce, pork scratching, honey mustard dressing, toasted sourdough 8.50 **GFO**

## Mains

Battered haddock, tartare sauce, minted crushed peas, grilled lemon, triple cooked chips 17.50 **GF**

Lasagne al Forno - Cheddar & parmesan sauce, red wine ragu, smoked pancetta, garlic flatbread, salad 17.50

Chicken supreme, dauphinoise potato, Jerusalem artichoke purée, honey glazed carrot, buttered kale, roasted chicken jus 20.00 **GF**

Pan roasted fillet of salmon, tender stem broccoli, roasted new potatoes, capers, butter sauce, green pesto 20.00 **GF**

Pie of the week, creamed potatoes, confit carrot, buttered kale, red wine gravy 18.50

Cauliflower Kyiv, garlic butter, capers, cauliflower puree, roasted new potatoes, green beans, 17.00 **V GF**

Chana Masala chickpea curry, butternut squash, spinach, white rice, chapati, pickled shallots, cucumber raita 17.00 **Ve**

Beef bourguignon, smoked bacon lardons, pearl onions, carrot, creamed potatoes, green beans 19.50 **GF**

Fish pie; smoked coley, salmon, hake, peas, leeks, creamed potatoes, Cheddar & herb crumb, green beans 17.50 **GFO**

## Burgers & Grill

Dunwood Farm bacon double cheeseburger, 2 4oz patties, burger cheese, ketchup, American mustard, onions, dill pickle, red cabbage and spring onion slaw, French fries 17.50

Hunters chicken burger, homemade BBQ sauce, crispy bacon, melted Cheddar cheese, bacon jam, shredded lettuce, red cabbage & spring onion slaw, French fries 18.50

The Triple Threat Burger – 3 4oz Dunwood Farm beef patties, BBQ pulled pork, crispy bacon, burger cheese, American mustard, ketchup, Peri Peri onion rings, dill pickle, onions, red cabbage & spring onion slaw, French fries 26.00

10oz D cut gammon, grilled pineapple, fried hens' egg, garden peas, triple cooked chips 17.00 **GF**

28-day dry aged Dunwood Farm steaks  
8oz Sirloin steak 32.00  
10oz Rump steak 29.50  
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

## Sides

Peri Peri onion rings **Ve GF** 4.00  
Creamed potatoes **V GF** 4.50  
Mixed vegetables **Ve GF** 4.00

Curly fries **Ve** 5.00  
French fries **Ve GF** 4.50  
Triple cooked chips **Ve GF** 4.50  
Garlic flatbread **V GFO** 4.50  
(add cheese £1.00)

Rocket & parmesan salad **GF** 3.00  
Truffle mac 'n' cheese **V** 4.50  
Truffle & parmesan fries **GF** 4.00

## Loaded Fries

BBQ pulled pork, bacon jam, melted Cheddar cheese, smoked ketchup, jalapenos 9.50 **GF**  
Indian spice pakoras, mango chutney, cucumber raita, coriander 8.50 **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 [www.GiftTrees.com/the-lewis-partnership](http://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*

BBQ pulled pork, apple & celeriac remoulade, bacon jam, dill pickle, toasted baguette 9.00

Truffle egg mayo, gem lettuce, toasted bloomer 7.50 **V**

Deep fried chicken, BBQ sauce, melted Cheddar cheese, jalapenos, shredded lettuce, toasted baguette 9.50

Indian spiced pakoras, mango chutney, cucumber raita, grilled flatbread 7.50 **Ve**

Ham & Cheddar cheese, gem lettuce, tomato, chunky tomato chutney, bloomer bread 8.50

Panko coley goujons, gem lettuce, tartare sauce, bloomer bread 9.50

*Upgrade to soup, triple cooked chips or fries 3.50*

*Truffle & Parmesan fries or curly fries 4.00*

## **Sharing Boards (available 12-6pm)**

### **Meat & Fish platter**

Pork & chorizo chipolatas, sundried tomato chutney, deep fried coley goujons, tartare sauce, ham hock & pistachio terrine, crispy chicken fillets, BBQ sauce, deep fried scampi, French fries 29.00

### **Veggie Platter**

Celeriac & sage croquettes, smoked ketchup, deep fried Brie wedges, red onion marmalade, carrot & parsnip pakoras, mango chutney, peri peri onion rings, wild mushroom crostini, crumbled feta, pesto, French fries **V**  
26.00

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