

# Mother's Day

Sunday 30<sup>th</sup> March 2025

37.50 per person

## Starters

Roasted sweet potato & carrot soup, toasted hazelnuts, crème fraiche **V**  
Lemon cured trout terrine, cream cheese, pickled cucumber, dill, Bloody Mary mayonnaise  
Parsnip schnitzel, toasted carrot hummus, spiced chimichurri **V**  
Toasted fregola sarda, slow roasted tomato, kalamata olive, brioche croutons, basil **V**  
Chilli cheese Scotch egg, guacamole, tomato & red pepper jam

## Mains

Dunwood Farm roast beef served pink, Yorkshire pudding, roast gravy  
Roast loin of pork, sage and apricot stuffing, roast gravy  
Cheese, leek & potato pie, vegetarian gravy **V**  
*(All served with roast potatoes, confit carrot, braised red cabbage, swede mash)*  
Deep fried pork belly & black pudding, braised red cabbage, creamed potatoes, apple purée,  
pickled carrot, celeriac purée, jus  
Coley supreme, clams, seafood velouté, brown butter broccoli, parmentier potatoes,  
cauliflower & almond crumb  
Vegan Tonkatsu ramen, katsu king oyster mushroom, pak choi, pickled carrot, spring  
onions, radish, toasted sesame seeds **V**

## Sides – 4.00

Cauliflower cheese  
Roast potatoes  
Creamed potatoes  
Side of vegetables

## Desserts

Chocolate espresso mousse, candied coffee beans, white chocolate shard  
Syrup sponge pudding, vanilla custard  
Vegan banana & peanut butter bread pudding, vegan ice cream **V**  
Salted caramel brownie, fudge, vanilla ice cream  
Vanilla crème brûlée, shortbread biscuit

**V** – vegetarian **V** – vegan

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.

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.