

Appetisers

Sharing artisan bread basket, balsamic dip 8.00 **V**

Courgette pakoras, mango chutney 6.00 **Ve GF** | Buffalo chicken wings, blue cheese mayo 7.00 **GF**

Cream cheese stuffed piquante peppers, basil pesto 6.50 **V GF** | Garlic & pesto stuffed olives, crumbled feta 6.50 **V GF**

Starters

Soup of the day, warm bread roll, garlic & herb croutons 6.50 **V GFO**

Sticky cauliflower wings, cauliflower kimchi, spring onions, sesame 7.50 **Ve**

Crispy salt & pepper calamari, sriracha & lime mayo 8.00 **GF**

Buffalo Mozzarella, roasted balsamic tomatoes, toasted pine nuts, rocket salad, lemon vinaigrette, toasted sourdough 8.00 **V GFO**

Lamb koftas, chickpea & mango salad, tzatziki, coriander 8.50 **GF**

Korean BBQ pulled pork, bao bun, spring onion, pickled chillies, gochujang sauce 8.50

Mains

Cajun chicken & king prawn carbonara, smoked pancetta, fire roasted red peppers, linguine 18.50

Pan fried tuna steak, new potatoes, chorizo & samphire, romesco sauce 18.00 **GF**

Vegetarian 'Meatballs', marinara sauce, pesto coated spaghetti, Grana Padano 16.50 **V**

Tonkotsu ramen, slow braised pork belly, noodles, radish, pak choi, soft boiled egg, pickled oyster mushrooms, pickled chillies 18.50

Vegan 'butter chicken', tofu, peppers & tender stem broccoli, basmati rice, creamy butter sauce, garlic & coriander naan 16.00 **Ve**

Hot smoked salmon salad, new potatoes, soft boiled egg, garden peas, caramelised peach, lemon vinaigrette, dill crème fraiche 17.00 **GF**

Classic Caesar salad, baby gem lettuce, crispy bacon, parmesan, anchovies, garlic croutons 12.00 (Add chicken breast £5)

10 oz D cut gammon, grilled pineapple, fried hens' egg, garden peas, triple cooked chips 16.00 **GF**

Fish pie; smoked coley, salmon, hake, peas, leeks, creamed potatoes, Cheddar and herb crumb, green beans 16.50 **GFO**

Dunwood Farm double cheeseburger, 2 x 4oz patties, caramelised onions, American mustard, ketchup, American burger cheese, dill pickle, gem lettuce, tomato, red cabbage and spring onion slaw, French fries 16.50 (add pulled pork 3.50)

Buttermilk southern fried chicken burger, kimchi mayo, Applewood smoked Cheddar, streaky bacon, dill pickle, gem lettuce, tomato, red cabbage & spring onion slaw, French fries 17.00 (add pulled pork 3.50)

Southern fried oyster mushroom burger, kimchi mayo, Applewood smoked Cheddar, dill pickle, gem lettuce, tomato, red cabbage & spring onion slaw, French fries 15.00 **V**

28-day dry aged Dunwood Farm - 8oz Sirloin steak 29.00 | 10oz Rump steak 26.00 served with Portobello mushroom, grilled tomato, onion rings & triple cooked chips **GF** - Add peppercorn, Diane or stilton sauce 4.00

Battered haddock, tartare sauce, minted crushed peas, grilled lemon, triple cooked chips 16.00 **GF**

Sides

Seasoned curly fries 5.00

French fries **GF** 4.00

Creamed potatoes **GF** 4.50

Triple cooked chips **GF** 4.00

Onion rings **GF** 3.50

Garlic bread 4.50 (add cheese 1.00)

Invisible Chips 3.00

0% fat, 100% hospitality. All proceeds from Invisible Chips go to Hospitality Action, a charity who are doing all they can to support those in the hospitality industry.

For more information visit hospitalityaction.org.uk

Loaded Fries

BBQ pulled pork, pickled chillies, gochujang sauce, kimchi mayo 9.00

Courgette pakoras, spring onions, tzatziki, mango chutney, coriander 8.00 **V**

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

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.

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.

Scan the QR code over the page for a full list of allergens.

Sandwiches

available 12-6pm

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

Korean BBQ pulled pork, Asian slaw, sriracha & lime mayo, brioche bun 9.00
Vegan 'Meatballs', marinara sauce, vegan cheese, toasted baguette **Ve** 8.50
Southern fried chicken, applewood smoked cheddar, dill pickle, kimchi mayo, toasted baguette 9.00
Philly cheesesteak, 4oz rump steak, caramelised onions, green peppers, gouda, toasted baguette 12.50
Ham & Cheddar cheese, gem lettuce, tomato, mayo 8.00
Panko breaded 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

Mezze Platter

Cream cheese stuffed piquante peppers, lamb koftas, garlic and pesto stuffed olives, crumbled feta, tzatziki, buffalo mozzarella, chickpea & mango salad, garlic & coriander naan bread **GFO** 25.00

Fish platter

Panko breaded coley goujons, calamari, king prawns, tartare sauce, gem lettuce, lemon wedges, French fries, sriracha and lime mayo, bread & butter **GFO** 25.00

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Desserts

Raspberry meringue roulade, raspberry compote, coulis 7.50

Classic Tiramisu 6.50

Passionfruit crème brûlée, vanilla shortbread 7.00 **GF**

Triple chocolate brownie, caramel sauce, vanilla ice cream 7.50 **GF**

Vegan trifle, sponge fingers, berry compote, vanilla cream 6.50 **Ve GF**

Sticky toffee pudding sundae, caramel sauce, vanilla ice cream 7.50 **GF**

Trio of ice cream or sorbets 6.00 **GF**

Ve – vegan | **GF** – gluten free

Cocktails

Sherry Berry

Amontillado sherry, raspberries, blackberries & orange

Pairs perfectly with our Raspberry meringue roulade

Espresso Martini

Vodka, coffee liqueur, double espresso & vanilla

Pairs perfectly with our Tiramisu

Rhubarb & Amaretto Daisy

Slingsby Rhubarb gin, Amaretto, lime & grenadine

Pairs perfectly with our Crème brulee

VJOP Old Fashioned

Sipsmith VJOP gin, sugar & butters

Pairs perfectly with our Triple chocolate brownie

Bramble

Slingsby Blackberry gin, crème de mûre, sugar & lime

Pairs perfectly with our Vegan trifle

Honey Honey

Jack Daniel's honey, vanilla, elderflower, lime & mint

Pairs perfectly with our Toffee pudding sundae

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Hot Drinks

Espresso 3.00

Americano 3.20

Cappuccino 3.75

Latte 3.75

Flat white 3.30

Macchiato 3.10

Floater coffee 3.95

Mocha 3.75

Extra shot 0.75

Flavoured syrups 0.75

Choose from: vanilla, mint, caramel, hazelnut, and gingerbread

Decaffeinated coffee available on request

Hot chocolate 3.75

Loose leaf tea 2.75

Choose from: English breakfast, Earl Grey, mao feng green, peppermint, Chai, lemon & ginger, blackcurrant & apple and decaffeinated

Treat yourself...

Homemade fudge. 0.75

Homemade cake of the day 4.50

Please speak to one of the team for today's selection

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