

Appetisers

Halloumi fries, sweet chilli dip 5.00 **GF, V M** | Jack Daniels glazed chipolatas 5.00 **S**
Roasted balsamic figs, mozzarella and basil flatbread 5.00 **V GI, M** | Whitebait, Marie Rose sauce 3.50 **GF M, F, E**

Starters

Homemade soup of the day, warm bread, oven baked croutons 5.50 **Ve GI, Ce**
Walnut pâté, roasted balsamic figs, toasted sourdough, dressed rocket 6.00 **Ve GI, Nu, SD, S**
Chicken croquettes served with Caesar garnish 6.00 **GI, E, M, F**
Sun dried tomato Scotch egg, chorizo, red pepper purée 6.50 **GI, M, E**
Blow torched citrus mackerel fillet, mango and lime salsa, sweet chilli sauce 7.00 **F, M, E, GI, S**
Beetroot cured salmon, lemon & chive potato salad, pickled shallot 7.50 **GF F, M**
Whole baked sharing Camembert with rosemary & garlic, spiced apricot & tarragon chutney, ciabatta 12.00 **V GI, M, E**

Mains

Grilled 10oz D cut gammon steak, pineapple ketchup, fried egg, garden peas, triple cooked chips 13.00 **GF E, M**
French trimmed pork chop, dauphinoise potato, baby carrots, mushroom stroganoff sauce 14.50 **GF M**
Battered haddock, crushed peas, tartar sauce, curry sauce, lemon wedge, triple cooked chips 13.00 **GF E, F, M**
Chicken carbonara, garlic ciabatta, dressed rocket 12.50 **GI, E, M**
Fish pie; smoked haddock, salmon, cod, peas, Cheddar and herb crust 13.50 **F, GI, M**
Pan fried tandoori salmon fillet, peperonata, curried yoghurt, charred baby gem lettuce 15.00 **GF Mu, M**
Sweet potato, chickpea & spinach curry, coriander rice, poppadums, mango chutney **Ve Mu**
Vegan hot dog, brioche style bun, mango & lime salsa, crispy jalapenos, skin on fries 11.50 **Ve GI, S, Ce, Mu**
8oz Staffordshire beef burger, caramelised red onions, streaky bacon, Monterey Jack cheese, brioche bun, baby gem, tomato, red cabbage & apple slaw, burger dipping sauce, skin on fries 14.00 **GI, M, E** Add BBQ pulled pork 2.00 **S**
BBQ pulled jackfruit burger, crispy onions, brioche bun, gem, tomato, house apple slaw, burger sauce 12.50 **V GI, M, E**
8oz flat iron steak, pink peppercorn & horseradish butter, tenderstem broccoli, caramelised shallot mash 16.00 **GF M**
Dunwood farm, dry aged 8oz Sirloin steak 18.50 | 10oz Rump steak 17.00
served with Portobello mushroom, grilled tomato, onion rings & triple cooked chips **GF M**
Add a sauce to your steak - peppercorn **M** | blue cheese **M** | Diane **GI, Mu** 1.95

Sides 3.25

Tenderstem broccoli **M**
Sweet potato fries
Creamed potatoes **M**
Triple cooked chips
Onion rings
Garlic ciabatta **GI, M**

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 who have been worst affected by Covid-19. For more information visit hospitalityaction.org.uk

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 6.50 **GF M**
Raspberry & almond Bakewell tart, mixed berry Chantilly 6.50 **GF E, Nu**
Chocolate fudge brownie, chocolate sauce, mint ice cream 6.50 **GF E, M**
Apple crumble tart served with vanilla custard 6.50 **Ve GI, S**
Crème brûlée served with lemon & thyme shortbread 6.00 **GF M, E**
Trio of Red Lion farm ice cream or sorbets 4.50 **M**
Trio of British cheeses served with fruit chutney, celery & crackers 8.50 **Ce, GI, M**

V – vegetarian | **Ve** – vegan | **GF** – gluten free

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. Allergen information: Ce - Celery, Cr - Crustaceans, E - Eggs, F - Fish, GI - Gluten, L - Lupin Flour, M - Milk, Mo - Molluscs, Mu - Mustard, Nu - Nuts, P - Peanuts, S - Soy Se - Sesame, SD - Sulphur Dioxide

Sandwiches (available 12-5pm)

Served with dressed leaves & crisps | Gluten free bread available

Club sandwich, chicken breast, streaky bacon, mayonnaise, tomato, baby gem lettuce 7.50 E, GI

Fish goujons, tartar sauce, baby gem lettuce 7.00 E, F, GI

Reuben sandwich, toasted sourdough, salt beef, Swiss cheese, sauerkraut, dill pickle 7.50 GI, M

Honey and wholegrain mustard roast ham, piccalilli, tomato, rocket 6.50 GI, M, Mu

Black Bomber Cheddar, pickle, rocket 6.50 V GI, M

BBQ pulled pork or jackfruit V, red cabbage & apple slaw, ciabatta 7.00 GI, S

Avocado, hummus & roasted red pepper on sourdough 6.50 Ve GI

Add soup, triple cooked chips or sweet potato fries 2.50

Sharing Boards (available 12-5pm)

Butcher's Board – Salt beef, pork and apple sausage rolls, sun dried tomato Scotch egg, Jack Daniels glazed chipolatas, warm breads, mixed salad, English mustard & apple purée 15.00 E, GI, M, Mu

Trawler's Platter – Severn & Wye smoked salmon, whitebait, cod & chorizo fishcakes, calamari, malt bloomer, mixed salad, tartar sauce & sweet chilli sauce 15.00 GI, E, M, F, Mo

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