

**DARTMOUTH TUESDAY \*TIPPLE**  
*Try Something New and Different Every Tuesday*  
**All Bottles of Wine Labelled \* Available at House**  
**Wine Price**

<b>Whiskey Sour</b>	<b>£7.50</b>	<b>Salted Caramel Espresso Martini</b>	<b>£7.50</b>
Onion soup with crispy sage and cheddar croutons [G][M][F][Ce]			£6.00
Deep fried squid rings with saffron and roasted garlic aioli [G][Mo][M][E]			£7.50
Prawn salad with avocado, cherry tomatoes and spicy adobo chilli dressing [Mo][F]			£7.75
Mushroom tart with roasted red pepper pesto [M][G][E][Sd]			£6.25
Hummus, black olive and babaganoush with warm flat bread [G][Se] <i>suitable for vegans</i>			£6.95
Grilled halloumi skewers with homemade tomato chilli jam and mint salsa verde [M][Sd][S][Mu]			£7.50/£10.50
Salt beef sandwich, sauerkraut, gherkins, Russian dressing on rye bread [G][F][Sd][E][Ce]( <i>add cheese £1.00</i> )[M]			£10.95
Ham, egg and shoestring fries with piccalilli on ciabatta [G][E][Sd][Mu]			£7.50
Avocado on toasted sourdough with moon blushed cherry tomatoes [G] ( <i>add fried egg or bacon £1.00</i> ) [E]			£6.50
Cumberland sausage with fried onions on ciabatta [Mu][G][M][Sd]			£7.50
Cod fishfinger sandwich with homemade tartar sauce on ciabatta [G][M][Mu][F][Sd] ( <i>add chips to sandwiches £1.20</i> )			£7.50
Pulled pork, brioche bun, coleslaw, barbecue sauce and chips [G][Sd][F][Ce][M]			£11.95
Beer-battered haddock with mushy peas, homemade tartare sauce and chips [G][Sd][F][E][M]			£14.50
Chicken burger breaded fillet of chicken, rocket, tomato and aioli and chips [G][E][M][Se]			£12.50
8oz beef burger, with spicy chipotle mayo and chips [G][E][M][Sd][Se][Mu]			£13.00
<i>(smoked bacon, melted cheddar, lettuce, tomato onion marmalade and pickles on sesame bun)</i>			
Autumn quinoa salad with roasted butternut squash, avocado, red onion, dried cherries and pumpkin Seeds, cider vinegar and honey dressing [Sd][Mu] <i>suitable for vegans</i> ( <i>add feta cheese £2.00</i> )			£12.75
Sweet potato, red pepper, apple and spinach strudel, creamy chickpea pesto sauce [G] <i>suitable for vegans</i>			£12.50
Chips	£3.50	Onion rings [G]	£2.90
Bread basket [G]	£3.00	Mixed leaf salad [Sd][Mu]	£3.50
Sweet potato chips	£4.50	French beans with herb butter [M]	£3.50
Chocolate brownie with salted caramel ice cream [M][E][G]			£5.95
Cheesecake with hazelnut and black sesame seed topping, plum compote [M][Se][N][G]			£5.95
Apple and toffee crumble with vanilla ice cream [M][N][G]			£5.95
Scoop of Union ice cream or sorbet [M][E][N]			£1.75
<i>(Dark Chocolate, Salted Caramel, Vanilla or Honeycomb Ice-cream or Mango, Passionfruit sorbet)</i>			
Cheese selection with chunky apple and walnut chutney, oat biscuits [M][G][N][Sd] <i>(Lincolnshire Poacher, Colston Bassett, Ticklemore)</i>			£7.50

**ALL TIPS GO TO THE STAFF**

*VAT included. A service charge of 10% will be added to all parties of 6 or more*

*Allergens Key*

[C] Crustacean, [L] Lupin, [Ce] Celery, [N] Nuts, [M] Milk, [Mo], Molluscs, [E] Eggs, [Mu] Mustard, [F] Fish, [S] Soya, [P] Peanuts, [Sd] Sulphur Dioxide, [G] Gluten, [Se] Sesame seed

## CHAMPAGNE & SPARKLING

	125ml	Bottle
NV Le Dolci Colline Prosecco Spumante Brut, Venezia, Italy	£5.50	£28.50
NV Lallier Champagne Brut, France		£48.00

## WHITE

	175ml	250ml	Bottle
Macabeo, Borsao, Spain 2017	£4.90	£6.30	£17.90
*Chardonnay, Solidier's Block, Australia 2017 (vegan)	£5.50	£7.50	£20.00
*Sauvignon Blanc, False Bay, South Africa 2017 (vegan)	£5.80	£7.80	£22.00
*Chenin Blanc, Liberty, Fair Trade, South Africa 2017	£5.80	£7.80	£22.00
*Vinho Verde, Quinta de Azavedo, Portugal, 2017			£24.00
*Picpoul de Pinet, La Croix Gratiot, France 2017			£25.00
*Viognier Mas La Chevaliere, La Roche, France 2017			£26.00
*Sauvignon Blanc, Moko Black, Marlborough, NZ 2016 (vegan)			£27.00
Albarino, La Val Orballo, Spain 2017 (vegan)			£29.00
Riesling Dry, Bischofliche DOM, Germany 2016 (vegan)			£31.00
Macon-Charnay, Reserve Personnelle, France 2017			£32.00
Patrizi Gavi Del Commune di Gavi, Italy 2016 (vegan)			£35.00

## ROSE

	175ml	250ml	Bottle
*Burlesque White Zinfandel, Californina 20169	£5.60	£7.60	£22.00
*Cotes du Rhone Les Cerisieres, France 2017 (vegan)	£5.80	£7.70	£23.00

## RED

	175ml	250ml	Bottle
Garnacha, Borsao, Spain 2016	£4.90	£6.30	£17.90
*Merlot, Tierra Alta, Chile 2017 (vegan)	£5.50	£7.50	£20.00
*Shiraz Mataro Sixty Clicks, Australia 2017 (vegan)			£22.00
*Rioja, Artesa Organic, Spain 2016	£6.60	£8.60	£24.00
*Malbec Pablo y Walter, Mendoza Argentina 2017 (vegan)	£6.60	£8.60	£24.00
*Cabernet Sauvignon, Showdown, Man with the Axe, California, 2015 (vegan)			£24.00
*Chianti Prunatelli, Italy 2016 (vegan)			£25.00
*Nero d'Avola Poccamora, Sicily, Italy 2015			£25.50
*I Muri Primitivo, Puglia, Italy 2017			£26.50
*Carmenere Gran Reserva, Tabali Pedregoso, Chile 2014 (vegan)			£28.00
*Pinot Noir Seleni, Hawkes Bay, Marlborough NZ, 2017			£29.00
Fleurie, le Quartier du Cru Beaujolais, France 2016 (vegan)			£30.00
Cairanne AOC, Boutinot 'Les Six', France 2015 (vegan)			£33.00