

<b>Bloody Mary</b>	<b>£7.50</b>	<b>White Peach Bellini</b>	<b>£6.50</b>
Onion soup with crispy sage and cheddar croutons [M][F][G][Ce]			£6.00
Deep fried squid rings with saffron and roasted garlic aioli [G][Mo][E][M]			£7.50
Hummus, black olive tapenade and babaganoush with warm flat bread [G][Se]			£6.95
Prawn salad with avocado, cherry tomatoes and spicy adobo chilli dressing [Mo][F]			£7.75
Mushroom tart with roasted red pepper pesto [M][E][G][Sd]			£6.25
Grilled halloumi skewers with homemade tomato chilli jam and mint salsa verde [M][Sd][S][Mu]			£7.50/£10.50
Loin of pork with crackling, black pudding & homemade apple sauce, gravy [G][Ce]			£16.00
<i>Roasted potatoes, roasted carrots, braised savoy cabbage, glazed parsnips, buttered green beans [G][M][Mu][Ce]</i>			
Oxfordshire beef with horseradish cream & Yorkshire pudding, gravy [G][E][Mu][Ce]			£16.50
<i>Roasted potatoes, roasted carrots, braised savoy cabbage, glazed parsnips, buttered green beans [G][M][Mu][Ce]</i>			
Roast chicken breast, pigs in blankets, gravy [G][Ce][Sd]			£15.00
<i>Roasted potatoes, roasted carrots, braised savoy cabbage, glazed parsnips, buttered green beans [G][M][Mu][Ce]</i>			
Nut roast with artichokes and chestnuts, vegetarian gravy [G][N][M][E][Ce]			£13.50
<i>Roasted potatoes, roasted carrots, braised savoy cabbage, glazed parsnips, buttered green beans [G][M][Mu][Ce]</i>			
Beer-battered haddock with mushy peas, homemade tartare sauce and chips [M][G][E][Sd][F]			£14.50

## Children's Menu

Half portion of chicken, roast beef or nut roast [G][Ce]			£7.25
Cumberland sausages with chips and cabbage [G]			£6.75
Fish fingers and chips [G][M][Mu]			£6.75
Yorkshire Pudding [G][M]	£1.00	Onion rings [G]	£2.90
Bread basket [G]	£3.00		
Chips	£3.50	French beans with herb butter [M]	£3.50
Cheesecake with hazelnut and black sesame seed topping, plum compote [M][N][G][Se]			£5.95
Chocolate brownie with salted caramel ice cream [E][M][G]			£5.95
Apple and toffee crumble with vanilla ice cream [M][N][G]			£5.95
Scoop of Union ice cream [M][E][N]			£1.75
<i>(Dark Chocolate, Salted Caramel, Vanilla, Honeycomb Ice-cream or Mango, Passionfruit Sorbet)</i>			
Cheese selection with chunky apple and walnut chutney, oat biscuits [M][G][N][Sd]			£7.50
<i>(Lincolnshire Poacher, Colston Bassett, Ticklemore)</i>			

### ALL TIPS GO TO THE STAFF

VAT included. A service charge of 10% will be added to all parties of 6 or more  
The Dartmouth Arms - 7 Dartmouth Rd London SE23 3HN – 020 8488 3117

#### 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

NV Le Dolci Colline Prosecco Spumante Brut, Venezia, Italy

125ml

Bottle

NV Lallier Champagne Brut, France

£5.50

£28.50

£48.00

## WHITE

Macabeo, Borsao, Spain 2017

175ml

250ml

Bottle

£4.90

£6.30

£17.90

Chardonnay, Soldier'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

Burlesque White Zinfandel, California 2016

175ml

250ml

Bottle

£5.60

£7.60

£22.00

Cotes du Rhone Les Cerisieres, France 2017 (vegan)

£5.80

£7.70

£23.00

## RED

Garnacha, Borsao, Spain 2016

175ml

250ml

Bottle

£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