



## DARTMOUTH TUESDAY \*TIPPLE

*Try Something New and Different Every Tuesday*

**All Bottles of Wine Labelled \***

**Available at House Wine Price**

### Rossini

Prosecco, Raspberry Puree, Frozen Raspberry

**£6.50 Rhubarb Margarita**

Tequila Silver, Triple Sec, Fresh Lime Juice, Rhubarb Puree, Rhubarb Syrup

**£8.50**

### White Peach Bellini

Prosecco, White Peach Puree, Frozen Raspberry

**£6.50 Gin Bramble**

Beefeater Gin, Crème de Mure, Fresh Lemon Juice, Sugar Syrup, Mixed Berries

**£8.50**

Onion soup with sage and cheddar croutons [G][F][Ce][M]	£6.00
Deep fried squid rings with garlic saffron aioli [G][E][Mo][Sd]	£7.50
Hummus, black olive tapenade and babaganoush with warm flat bread [G][Se]	£6.95
Avocado and prawn cocktail [Ce][E][M][Mo][Mu][Sd]	£7.75
Ham Hock, pea and cheddar cheese croquettes, honey mustard mayo [G][M][E][Mu][Sd]	£7.75
Grilled halloumi skewers with homemade tomato chilli jam and mint salsa verde [M][Sd][S][Mu]	£7.50/£10.50

Sweet potato, quinoa and lentil lasagne with white bean sauce <i>suitable for vegans</i>	£12.95
Hungarian pork goulash with spätzle, soured cream [E][M][G]	£13.50
Seafood and saffron risotto [Mo][Sd][M][F][Ce][C]	£13.50
Beer battered cod with mushy peas, homemade tartare sauce and chips [M][G][E][Sd][F][Mu]	£14.50
Portobello mushroom ragout, griddled polenta, parmesan crisp and rocket [Ce][M][Sd]	£12.75
Shetland mussels in leek, white wine and cream sauce and fries [Mo][Sd][M]	£11.50
8oz beef burger, with spicy chipotle mayo and chips [G][E][M][Sd][Se][Mu][S]	£13.00
<i>(smoked bacon melted cheddar, lettuce, tomato, onion marmalade, pickles on sesame bun)</i>	
Flat iron steak with café de Paris butter, mixed leaf salad and chips [Sd][M][Mu][F]	£16.50
Chicken schnitzel with roasted garlic mash, celeriac and beetroot remoulade [M][G][Ce][E]	£14.50
Duck and porcini pithivier with red wine and Armagnac, mixed peas and dill butter [M][G][Ce][E][S][Sd]	£15.95

Macaroni cheese [M][G]	£4.50	Onion rings [G]	£3.00
Chips	£3.75	Mixed leaf salad [Sd][Mu]	£3.75
French beans with herb butter [M]	£3.75	Sweet potato chips	£4.50

Lemon and raspberry ripple tart [M][E][G]	£6.50
Sticky toffee pudding with vanilla ice cream [M][E][G][Sd]	£6.50
Apple, rhubarb and ginger crumble with ginger ice cream [M][G][E]	£6.50
Scoop of Union ice cream [M][E][N]	£1.75
<i>(Dark Chocolate, Salted Caramel, Honeycomb, Vanilla Ice-cream or Mango, Passionfruit sorbet)</i>	
Cheese selection with chunky apple and walnut chutney, oat biscuits [M][G][N][Sd]	£7.75
<i>(Lincolnshire poacher, Colston Bassett)</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

	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	£6.50	£19.00
*Chardonnay, Soldier's Block, Australia 2017 (vegan)	£5.60	£7.60	£21.00
*Sauvignon Blanc, False Bay, South Africa 2017 (vegan)	£5.90	£7.90	£23.00
*Chenin Blanc, Liberty, Fair Trade, South Africa 2017	£5.90	£7.90	£23.00
*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)			£29.00
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	£5.80	£7.70	£23.00
*Cotes du Rhone Les Cerisieres, France 2017 (vegan)	£6.20	£8.20	£24.00

## RED

	175ml	250ml	Bottle
Garnacha, Borsao, Spain 2016	£4.90	£6.50	£19.00
*Merlot, Tierra Alta, Chile 2017 (vegan)	£5.60	£7.60	£21.00
*Shiraz Mataro Sixty Clicks, Australia 2017 (vegan)			£22.00
*Rioja, Artesa Organic, Spain 2016	£6.70	£8.70	£25.00
*Malbec Pablo y Walter, Mendoza Argentina 2017 (vegan)	£6.70	£8.70	£25.00
*Cabernet Sauvignon, Showdown, Man with the Axe, California, 2015 (vegan)			£25.00
*Chianti Prunatelli, Italy 2016 (vegan)			£26.00
*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			£31.00
Fleurie, le Quartier du Cru Beaujolais, France 2016 (vegan)			£31.00
Cairanne AOC, Boutinot 'Les Six', France 2015 (vegan)			£33.00