



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

White Peach Bellini	£6.50	Gin Bramble	£8.50
Onion soup with sage and cheddar croutons [G][F][Ce][M]			£6.00
Deep fried squid rings with garlic and saffron aioli [G][E][Sd][Mo]			£7.50
Avocado and prawn cocktail [Ce][E][M][C][Mu][Sd]			£7.75
Ham Hock, pea and cheddar cheese croquettes, honey mustard mayo [G][M][E][Mu][Sd]			£7.75
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][E][Ce][F][Sd][Mu] (add cheese £1.00)[M]			£10.95
Avocado on toasted sourdough with moon blushed cherry tomatoes [G] (add fried egg or bacon £1.00) [E]			£6.50
Parmesan coated chicken sandwich with green pesto, tapenade and rocket [G][N][M][E]			£7.50
Cod fishfinger sandwich with homemade tartar sauce on ciabatta [G][M][Mu][F][Sd] (add chips to sandwiches £1.20)			£7.50
Pulled pork, brioche bun, coleslaw, barbecue sauce and chips [G][Sd][F][Ce][M][E][Mu]			£11.95
Portobello mushroom ragout, griddled polenta, parmesan crisp and rocket [Ce][M][Sd]			£12.75
Beer-battered cod with mushy peas, homemade tartare sauce and chips [G][Sd][F][E][M]			£14.50
8oz beef burger, with spicy chipotle mayo and chips [G][E][M][Sd][Se][Mu][S]			£13.00
(smoked bacon, melted cheddar, lettuce, tomato onion marmalade and pickles on sesame bun)			
Sweet potato, quinoa and lentil lasagne with white bean sauce <i>suitable for vegans</i>			£12.95
Chips	£3.75	Onion rings [G]	£3.00
Macaroni cheese [M][G]	£4.50	Mixed leaf salad [Sd][Mu]	£3.75
Sweet potato chips	£4.50	French beans with herb butter [M]	£3.75
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 or sorbet [M][E][N]			£1.75
(Dark Chocolate, Salted Caramel, Vanilla, Honeycomb, Ginger Ice-cream or Mango, Passionfruit sorbet)			
Cheese selection with chunky apple and walnut chutney, oat biscuits [M][G][N][Sd]			£7.75
(Lincolnshire poacher, Colston Bassett)			

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	£6.50	£19.00
*Chardonnay, Solidier'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