

<b>Bloody Mary</b>	<b>£8.50</b>	<b>Rossini/White Peach Bellini</b>	<b>£6.50</b>
Pea, mint and roasted garlic soup, croutons [Sd][Ce][G] (vegan)			£6.00
Deep fried squid rings with garlic saffron aioli [G][Sd][E][Mo]			£7.50
Hummus, black olive tapenade and babaganoush with warm flat bread [G][Se]			£6.95
Mackerel rillettes, beetroot salad with grilled rye bread [F][M][Mu][G][Sd]			£6.95
Rabbit, sage and apricot terrine, cornichons and grilled sourdough [G][C][Sd]			£6.95
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][Sd]			£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][M][Mu][Ce][Sd]			£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 [N][G][Se] suitable for vegans			£13.50
<i>Roasted potatoes, roasted carrots, braised savoy cabbage, glazed parsnips, buttered green beans [G][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][M][E][Mu][N]			£7.25
Cumberland sausages with chips and cabbage [G][Sd][M]			£6.75
Fish fingers and chips [G][Mu][F]			£6.75
Yorkshire pudding [G][M][E]	£1.00	Onion rings [G]	£3.00
Bread basket [G][S]	£3.00	French beans with herb butter [M]	£3.75
Chips	£3.75		
Pineapple upside down cake, crème fraiche [M][G][E]			£6.50
Chocolate fondant with caramel sauce and salted caramel ice cream[E][G][M]			£6.50
Eton Mess [M][E]			£6.50
Scoop of Union ice cream [M][E][N]			£1.75
<i>(Dark Chocolate, Salted Caramel, Vanilla, Honeycomb, Ginger Ice-cream or Mango, Passionfruit Sorbet)</i>			
Lincolnshire Poacher with chunky apple and walnut chutney, oat biscuits [M][G][N][Sd]			£6.95

### 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

£5.50 £28.50

NV Lallier Champagne Brut, France

£48.00

## WHITE

Macabeo, Borsao, Spain 2017

175ml 250ml Bottle

£4.90 £6.50 £19.00

\*Chardonnay, Solidier's Block, Australia 2018 (vegan)

£5.60 £7.60 £21.00

\*Grenache Blanc, Felicette, France 2018

£5.90 £7.90 £23.00

\*Sauvignon Blanc, Los Espinos, Chile 2018

£5.90 £7.90 £23.00

\*Chenin Blanc, Liberty, Fair Trade, South Africa 2018

£5.90 £7.90 £23.00

\*Vinho Verde, Azavedo Loureiro Alvarinho, Portugal, 2017

£24.00

\*Picpoul de Pinet, La Croix Gratiot, France 2018

£25.00

\*Viognier Mas La Chevaliere, La Roche, France 2017

£26.00

\*Sauvignon Blanc, Kukupa, Marlborough NZ 2018 (vegetarian)

£29.00

Albarino, La Val Orballo, Spain 2017 (vegan)

£29.00

Riesling Dry, Bischofliche DOM, Germany 2017 (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

\*Burlisque White Zinfandel, Californina 2017

£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 2018

£6.70 £8.70 £25.00

\*Malbec Pablo y Walter, Mendoza Argentina 2018 (vegan)

£6.70 £8.70 £25.00

\*Cabernet Sauvignon, Showdown, Man with the Axe, California, 2017 (vegan)

£26.00

\*Chianti Prunatelli, Italy 2016 (vegan)

£26.00

\*I Muri Primitivo, Puglia, Italy 2017

£26.50

\*Carmenere Gran Reserva, Tabali Pedregoso, Chile 2015 (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 2016 (vegan)

£33.00