

DARTMOUTH TUESDAY *TIPPLE

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

Pink Collins

Pink Beefeater Gin, Crème de Fraise, Lemon Juice, Sugar Syrup, Soda, Fresh Strawberry

£7.50 Limoncello and Raspberry Spritz

Prosecco, Limoncello, Raspberries, Fresh Lemon

£7.50

White Peach Bellini

Prosecco, White Peach Puree, Frozen Raspberry

£6.50 Pear Martini

Absolute Vodka, Pear Puree, Sugar Syrup

£8.50

Mushroom and potato soup with herby panko breadcrumbs, truffle oil [Ce][G] (vegan)	£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
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][Ce][Sd]	£6.95
Grilled halloumi skewers with homemade tomato chilli jam and mint salsa verde [M][Sd][S][Mu]	£7.50/£10.50

Tagliatelle with butternut squash, tomato, caper and green olive ragout (vegan) [G][Sd]	£12.50
Honey glazed pork belly with apple and beetroot coleslaw, grilled pineapple salsa and spicy tomato salsa [Sd]	£16.50
Pan fried seabass with lentils, rocket and salsa verde [F][Ce][Mu][Sd]	£16.50
Beer battered haddock with mushy peas, homemade tartare sauce and chips [M][G][E][Sd][F][Mu]	£14.50
Lamb kofta, coriander hummus, mixed salad with chilli dressing, rocket, flat bread [G][Se][F][Sd]	£14.50
Green pea falafel, pea and broad bean salad, tahini sauce [Se] (vegan)	£13.50
8oz beef burger with camembert, mustard mayo and chips (add bacon £1) [G][E][M][Sd][Se][Mu][S] (gem lettuce, red onion marmalade and tomato)	£13.00
Flat iron steak with chimichurri, onion rings and chips [Sd][G]	£16.50
Whole spatchcock poussin with potato and chorizo croquettes and Romesco sauce [N][Sd][E][M][G]	£16.50
Quinoa & roasted sweet potato salad, with rocket, avocado, cranberries & pumpkin seeds, lemon dressing [Sd][M] (vegan) add Feta £2.00	£11.50

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

Baked brandy custard [M][E][Sd]	£6.50
Chocolate fondant with caramel sauce and salted caramel ice cream [M][E][G]	£6.95
Apple and raspberry crumble tart, vanilla ice-cream [M][E][G][N]	£6.50
Scoop of Union ice cream [M][E][N]	£1.75
(Dark Chocolate, Salted Caramel, Mascarpone, Honeycomb, Vanilla Ice-cream or Mango, Passionfruit sorbet)	
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

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

	175ml	250ml	Bottle
Macabeo, Borsao, Spain 2018	£4.90	£6.50	£19.00
*Chardonnay, Soldier'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, 2018			£24.00
*Picpoul de Pinet, La Croix Gratiot, France 2018 (vegan)			£25.00
*Viognier Mas La Chevaliere, La Roche, France 2018			£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 2018			£32.00
Patrizi Gavi Del Commune di Gavi, Italy 2018 (vegan)			£35.00

ROSE

	175ml	250ml	Bottle
*Burlisque White Zinfandel, California 2017	£5.80	£7.70	£23.00
*Cotes du Rhone Les Cerisieres, France 2018 (vegan)	£6.20	£8.20	£24.00

RED

	175ml	250ml	Bottle
Garnacha, Borsao, Spain 2018	£4.90	£6.50	£19.00
*Pinot Noir, Calusari, Romania 2018	£5.60	£7.60	£21.00
*Rioja, Artesa Organic, Spain 2017	£6.70	£8.70	£25.00
*Malbec, Man Meets Mountain, Mendoza Argentina 2018	£6.70	£8.70	£25.00
*Shiraz Mataro Sixty Clicks, Australia 2018 (vegan)			£22.00
*Cabernet Sauvignon, Showdown, Man with the Axe, California, 2017 (vegan)			£26.00
*Chianti Prunatelli, Italy 2017 (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 2018 (vegan)			£31.00
Cairanne AOC, Boutinot 'Les Six', France 2016 (vegan)			£33.00