

DARTMOUTH TUESDAY *TIPPLE

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

Pear Martini

£8.50

Aperol Spritz

£6.50

Mushroom and potato soup with herby panko breadcrumbs, truffle oil [Ce][G] (vegan)	£6.00
Deep fried squid rings with garlic and saffron aioli [G][E][Sd][Mo]	£7.50
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
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

Avocado on toasted sourdough with moon blushed cherry tomatoes [G] (<i>add fried egg or bacon £1.00</i>) [E]	£6.50
Parmesan coated chicken ciabatta 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]	£7.50

(add chips to sandwiches £1.20)

Pulled pork, brioche bun, coleslaw, barbecue sauce and chips [G][Sd][F][Ce][M][E][Mu]	£11.95
Quinoa & roasted sweet potato salad, with rocket, avocado, cranberries & pumpkin seeds, lemon dressing [Sd][M] <i>suitable for vegans (add Feta £2.00)</i>	£11.50
Beer-battered haddock with mushy peas, homemade tartare sauce and chips [G][Sd][F][E][M][Mu]	£14.50
Lamb kofta, coriander humus, mixed salad with chilli dressing, rocket, flat bread [G][Se][F][Sd]	£14.50
8oz beef burger with camembert, mustard mayo and chips [G][E][M][Sd][Se][Mu][S]	£13.00

(melted camembert, gem lettuce, red onion marmalade and tomatoes) (add bacon £1)

Green pea falafel, pea and broad bean salad, tahini sauce <i>(vegan)</i> [Se]	£13.50
Flat iron steak with chimichurri, onion rings and chips [Sd][G]	£16.50

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

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

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

NV Lallier Champagne Brut, France

125ml

Bottle

£5.50

£28.50

£48.00

WHITE

Macabeo, Borsao, Spain 2018

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

*Grenache Blanc, Felicette, France 2018

*Sauvignon Blanc, Los Espinos, Chile 2018

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

*Vinho Verde, Azavedo Loureiro Alvarinho, Portugal, 2018

*Picpoul de Pinet, La Croix Gratiot, France 2018

*Viognier Mas La Chevaliere, La Roche, France 2018

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

Albarino, La Val Orballo, Spain 2018 (vegan)

Riesling Dry, Bischofliche DOM, Germany 2017 (vegan)

Macon-Charnay, Reserve Personnelle, France 2018

Patrizi Gavi Del Commune di Gavi, Italy 2018 (vegan)

175ml

250ml

Bottle

£4.90

£6.50

£19.00

£5.60

£7.60

£21.00

£5.90

£7.90

£23.00

£5.90

£7.90

£23.00

£5.90

£7.90

£23.00

£24.00

£25.00

£26.00

£29.00

£29.00

£31.00

£32.00

£35.00

ROSE

*Burlesque White Zinfandel, Californina 2017

*Cotes du Rhone Les Cerisieres, France 2018 (vegan)

175ml

250ml

Bottle

£5.80

£7.70

£23.00

£6.20

£8.20

£24.00

RED

Garnacha, Borsao, Spain 2018

*Pinot Noir, Calusari, Romania 2018

*Rioja, Artesa Organic, Spain 2017

*Malbec, Man Meets Mountain, Mendoza Argentina 2018

*Shiraz Mataro Sixty Clicks, Australia 2018 (vegan)

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

*Chianti Prunatelli, Italy 2017 (vegan)

*I Muri Primitivo, Puglia, Italy 2017

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

*Pinot Noir Seleni, Hawkes Bay, Marlborough NZ, 2017

Fleurie, le Quartier du Cru Beaujolais, France 2018 (vegan)

Cairanne AOC, Boutinot 'Les Six', France 2016 (vegan)

175ml

250ml

Bottle

£4.90

£6.50

£19.00

£5.60

£7.60

£21.00

£6.70

£8.70

£25.00

£6.70

£8.70

£25.00

£22.00

£26.00

£26.00

£26.50

£28.00

£31.00

£31.00

£33.00