

MENU

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| Baked potato and leek soup with cheddar croutons | 5.50 |
| Grilled halloumi skewers with homemade mint salsa verde, tomato and chilli jam | 6.90/9.50 |
| Nachos <i>(corn tortilla chips melted Cheddar & Leicester cheese, refried beans, tomato salsa, jalapenos, soured cream)</i> | 4.50/9.50 |
| Hummus, black olive tapenade and babaganoush with warm flat bread <i>(suitable for vegans)</i> | 6.75 |
| Deep fried squid rings with aioli | 6.50 |
| Ham hock, pea and cheddar croquettes, honey mustard mayo | 7.25 |
| Smoked haddock kedgeree | 13.50 |
| Potato and spelt gnocchi with rich tomato and raisin sauce, pine nuts and basil <i>(suitable for vegans)</i> | 11.50 |
| Sweet potato and aubergine lasagne, basil sauce with gem lettuce | 12.50 |
| Beer-battered haddock with mushy peas, homemade tartare sauce and chips | 14.50 |
| Chicken, leek and prosciutto gratin, mixed peas with herb butter | 14.50 |
| Autumn quinoa salad with roasted butternut squash and red onions, dried cherries and pumpkin seeds, cider vinegar and honey dressing <i>(suitable for vegans) Add Feta £2</i> | 10.50 |
| Flat iron steak with chimichurri, grilled tomatoes and chips | 15.50 |

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|-------|------|------------------|------|
| Chips | 3.50 | Green Beans | 3.50 |
| Fries | 3.50 | Green Leaf Salad | 3.50 |
| | | Onion Rings | 2.90 |

SKEWERS

(all skewers except squid, served on warm flat bread)

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| Lamb kofta, coriander hummus, mixed salad with chilli dressing, rocket | 13.50 |
| Squid and chorizo skewers, spiced chickpeas, green leaves and smoked paprika aioli | 12.50 |
| Lemon and zaatar chicken skewers, roasted cherry tomatoes, rocket, shallots, herb yoghurt | 11.50 |

BURGERS

(all burgers are served with rosemary salt fries)

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|---|-------|
| Classic burger lettuce, tomato sauce, red onion, honey mayo, gherkins <i>(Add cheese and /or bacon, £1 each)</i> | 11.50 |
| Smoky & spicy beef burger smoked bacon, lettuce, chipotle sauce, smoky mayo <i>(Add cheese £1)</i> | 12.50 |
| Chicken burger breaded fillet of chicken, tomato relish, lettuce, cucumber and aioli | 12.50 |

DESSERTS

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|---|------|
| Apple and toffee crumble with vanilla ice cream | 5.95 |
| Lemon posset, almond and fennel biscotti | 5.95 |
| Chocolate brownie with chocolate sauce, salted caramel ice cream | 5.95 |
| Lincolnshire poacher with apple and walnut chutney, oat cakes | 6.50 |
| The Ice Cream Union: Scoop <i>(Vanilla, Double Chocolate, Salted Caramel, Ginger, Coffee & Mango Sorbet)</i> | 1.75 |

Customers are advised to talk to the staff about their allergen requirements

ALL TIPS GO TO THE STAFF

A 10% SERVICE CHARGE FOR TABLES OF 6 OR MORE

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

Champagne & Sparkling

| | 125ml | Bottle |
|--|-------|--------|
| NV Le Dolci Colline Prosecco Spumante Brut, Venezie, Italy | 5.50 | 28.50 |
| NV Lallier Champagne Brut, France | | 48.00 |

WHITES

| | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| Macabeo, Borsao, Spain 2016 | 4.90 | 6.30 | 17.90 |
| *Chardonnay, Soldier's Block, Australia 2017 <i>(vegan)</i> | 5.50 | 7.50 | 20.00 |
| *Sauvignon Blanc, False Bay, South Africa 2017 <i>(vegan)</i> | 5.80 | 7.80 | 22.00 |
| *Chenin Blanc, Liberty Fair Trade, South Africa 2017 | 5.80 | 7.80 | 22.00 |
| *Vinho Verde, Quinta de Azevedo, Portugal, 2017 | | | 24.00 |
| *Picpoul de Pinet Domaine La Croix Gratiot, France 2016 | | | 25.00 |
| *Viognier, Pays d'oc, La Chavaliere, France 2017 | | | 26.00 |
| *Sauvignon Blanc Moco Black, Marlborough, NZ 2016 <i>(vegan)</i> | | | 27.00 |

Rose

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|--|------|------|-------|
| *Burlesque White Zinfandel, California USA 2016 | 5.60 | 7.60 | 22.00 |
| *Les Cerisiers Cotes du Rhone Rose, France 2016 <i>(vegan)</i> | 5.80 | 7.70 | 23.00 |

RED

| | | | |
|--|------|------|-------|
| Garnacha, Borsao, Spain 2016 | 4.90 | 6.30 | 17.90 |
| *Merlot, Tierra Alta, Chile 2017 <i>(vegan)</i> | 5.50 | 7.50 | 20.00 |
| *Shiraz Mataro Sixty Clicks, Australia 2017 <i>(vegan)</i> | | | 22.00 |
| *Rioja, Artesa Organic, Spain 2016 | 6.60 | 8.60 | 24.00 |
| *Malbec Mendoza Pablo y Walter, Argentina 2017 <i>(vegan)</i> | 6.60 | 8.60 | 24.00 |
| *Cabernet Sauvignon, Showdown, California, 2015 <i>(vegan)</i> | | | 24.00 |
| *Chianti Prunatelli, Italy, 2016 <i>(vegan)</i> | | | 25.00 |
| *Nero d'Avola Poccamora, Sicily, Italy 2014 | | | 25.50 |
| *Pinot Noir Seleni, Hawks Bay, Marlborough NZ | | | 29.00 |

125ml measure available