

SANDWICHES / TOAST

Ham, egg and shoestring fries with piccalilli on ciabatta	7.50
Cumberland sausage sandwich with fried onions on ciabatta	7.50
Cod fishfinger sandwich with homemade tartar sauce on ciabatta	7.50
Avocado on toasted sourdough with slow roasted cherry tomatoes <i>Add bacon £1 Add egg £1</i>	6.50
Salt beef sandwich, sauer kraut, gherkins, Russian dressing, on rye bread <i>Add cheese £1</i>	10.95
Welsh Rarebit with mixed salad	6.50

Add rosemary salt fries to sandwiches £1.10

MENU

Baked potato and leek soup with cheddar croutons	5.50		
Grilled halloumi skewers with homemade mint salsa verde, tomato and chilli jam	6.95/9.50		
Nachos	4.50/9.50		
<i>(corn tortilla chips melted Cheddar & Leicester cheese, refried beans, tomato salsa, jalapenos, soured cream)</i>			
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 kedgeriee	13.50		
Potato and spelt gnocchi with rich tomato and raisin sauce with pine nuts and basil <i>(suitable for vegans)</i>	11.50		
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		
Sweet potato and aubergine lasagne, basil sauce with gem lettuce	12.50		
Beer-battered haddock with mushy peas, homemade tartar sauce and chips	14.50		
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)

Lamb kofta, coriander hummus, mixed salad with chilli dressing and 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)

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

DESSERTS

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

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, Venezia, Italy	5.50	28.50
NV Lallier Champagne Brut, France		48.00

WHITES

	175ml	250ml	Bottle
Macabeo, Borsao, Spain 2017	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

*Burlesque White Zinfandel, California USA 2016	5.60	7.60	22.00
*Les Cerisiers Cotes du Rhone Rose, France 2017 <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