

Sunday Menu

Baked potato and leek soup with cheddar croutons [G][Ce][M]	5.50
Grilled halloumi skewers, homemade tomato chilli jam, mint salsa verde [M][Sd][S][Mu]	6.95/9.50
Deep fried squid rings with aioli [G][Mu][E][Mo]	6.50
Hummus, black olive tapenade and babaganoush with warm flat bread [G][Se]	6.75

Roasts

All served with roasted potatoes, roasted carrots, braised savoy cabbage, honey & mustard glazed parsnips and buttered green beans [G][M][Mu][Ce]

Loin of pork with crackling, black pudding & homemade apple sauce, gravy [G][Ce][M]	14.50
Oxfordshire beef with horseradish cream & Yorkshire pudding, gravy [G][E][Mu][Ce][M]	14.50
Roast chicken breast, pigs in blankets, gravy [G][Ce][M][Sd]	14.50
Side of Yorkshire pudding [G][M][E]	1.00

Mains

Beer battered haddock with mushy peas, tartar sauce & chips [F][G][M][E][Mu][Sd]	14.50
Classic burger, lettuce, tomato sauce, red onion, honey & gherkin mayo [G][E][Sd][Se][M][Mu] <i>(add cheese [M] and/or bacon £1 each)</i>	11.50
Smoky & spicy beef burger, bacon, lettuce, chipotle sauce, smoky mayo [G][E][M][Sd][Se][Mu] <i>(add cheese [M], £1)</i>	12.50
Sweet potato and aubergine lasagne, basil sauce with gem lettuce [G]	12.50

Children's Menu

Half portion of roast beef or chicken	7.00
Cumberland sausage with chips and vegetables [Mu][G][M][Sd]	6.50

Desserts

Lemon posset, almond and fennel biscotti [G][M][E][N]	5.95
Apple and toffee crumble with vanilla ice cream [G][M][N][Sd]	5.95
Chocolate brownie with chocolate sauce, salted caramel ice cream [G][M][E]	5.95

The Ice Cream Union: Scoop £1.75

Very Vanilla, Double chocolate, Ginger, Coffee, Salted caramel, Mango sorbet [M][E]

ALL TIPS GO TO THE STAFF

**10% SERVICE CHARGE FOR TABLES OF 6 OR MORE*

The Dolphin – 121 Sydenham Rd London SE26 5HB – 020 8778 8101

www.thedolphinsydenham.com

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

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 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 2016			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	21.00
*Les Cerisiers Cotes du Rhone Rose, France 2016	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 2015	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