



DINNER MENU

Celeriac and apple soup with crispy sage and maple roasted mixed seeds	6.00
Grilled halloumi skewers with homemade mint salsa verde, tomato and chilli jam	6.95/9.50
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

Shetland mussels with leeks white wine and cream sauce, fries	11.50
Spinach, feta and ricotta pithivier with creamy mushroom sauce	13.50
Sweet potato, quinoa and lentil lasagne with white bean sauce (<i>suitable for vegans</i>)	12.50
Beer-battered cod with mushy peas, homemade tartare sauce and chips	14.50
Chicken schnitzel with roasted garlic mash, celeriac and beetroot remoulade	14.50
Spiced cider braised pork belly, roasted vegetables, cinnamon and orange braised red cabbage, honey roasted apple	15.50
Flat iron steak, blue cheese butter, onion rings and chips	15.50
Hungarian pork goulash with spätzle and soured cream	12.50

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)

Squid and chorizo skewers, spiced chickpeas, green leaves and smoked paprika aioli	12.50
Seven spice 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
Red kidney bean, haloumi and portobello mushroom	12.50

DESSERTS

Apple, rhubarb and ginger crumble, honeycomb ice cream	5.95
Lemon and raspberry ripple tart	5.95
Sticky toffee pudding with vanilla ice cream and toffee sauce	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

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



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	6.50	19.00
*Chardonnay, Soldier's Block, Australia 2017 (<i>vegan</i>)	5.60	7.60	21.00
*Sauvignon Blanc, False Bay, South Africa 2017 (<i>vegan</i>)	5.90	7.90	23.00
*Chenin Blanc, Liberty Fair Trade, South Africa 2018	5.90	7.90	23.00
*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 Chavalierie, France 2017			26.00
*Sauvignon Blanc Moco Black, Marlborough, NZ 2016 (<i>vegan</i>)			29.00

Rose

*Burlesque White Zinfandel, California USA 2016	5.80	7.70	23.00
*Les Cerisiers Cotes du Rhone Rose, France 2016 (<i>vegan</i>)	6.20	8.20	24.00

RED

Garnacha, Borsao, Spain 2016	4.90	6.50	19.00
*Merlot, Tierra Alta, Chile 2017 (<i>vegan</i>)	5.60	7.60	21.00
*Shiraz Mataro Sixty Clicks, Australia 2017 (<i>vegan</i>)			22.00
*Rioja, Artesa Organic, Spain 2016	6.70	8.70	25.00
*Malbec Mendoza Pablo y Walter, Argentina 2017 (<i>vegan</i>)	6.70	8.70	25.00
*Cabernet Sauvignon, Showdown, California, 2015 (<i>vegan</i>)			25.00
*Chianti Prunatelli, Italy, 2016 (<i>vegan</i>)			26.00
*Nero d'Avola Poccamora, Sicily, Italy 2014			25.50
*Pinot Noir Seleni, Hawks Bay, Marlborough NZ			31.00

125ml measure available