



Sunday Menu

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|---|-----------|
| Celeriac and apple soup with crispy sage and maple roasted mixed seeds [G][Ce][Se] | 6.00 |
| 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]

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|--|-------|
| 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 cod 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, quinoa and lentil lasagne with white bean sauce | 12.50 |

Children's Menu

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

Desserts

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|---|------|
| Lemon and raspberry ripple tart [M][G][E] | 5.95 |
| Apple, rhubarb and ginger crumble, honeycomb ice cream [G][M][E] | 5.95 |
| Sticky toffee pudding with vanilla ice cream and toffee sauce [G][M][E] | 5.95 |
| The Ice Cream Union: Scoop <i>(Very Vanilla, Double chocolate, Ginger, Coffee, Salted caramel, Mango sorbet)</i> [M][E] | 1.75 |

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

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

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|---|------|------|-------|
| *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 |