

# MENU

Pea, mint and roasted garlic soup, croutons <i>(suitable for vegans)</i>	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 &amp; 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

Pan fried fillet of mackerel with warm spiced lentil salad and tomato relish	12.50
Macaroni cheese with pulled ham hock, garlic and breadcrumbs	12.50
Quinoa & roasted sweet potato salad, rocket, avocado, cranberries and pumpkin seeds, lemon dressing <i>(suitable for vegans) (Add Feta £2)</i>	
Asparagus, broad bean and herb risotto <i>(suitable for vegans)</i>	
Beer-battered haddock with mushy peas, homemade tartare sauce and chips	14.50
Chicken schnitzel, Viennese potato salad and cranberry confit	14.50
Flat iron steak, chimichurri, onion rings and chips	15.50
Slow cooked smoky brisket of beef, creamy mash and glazed Chantenay carrots	14.95

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

## SKEWERS

*(all skewers are served on warm flat bread)*

Falafel with baked feta salad, spiced yoghurt	10.50
Seven spice chicken skewers, roasted cherry tomatoes, rocket, shallots, herb yoghurt	11.50
Lamb kofta, coriander hummus, mixed salad with chilli dressing, rocket	13.50

## BURGERS

*(all burgers are served with rosemary salt fries)*

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
Red kidney bean, haloumi and portobello mushroom burger	12.50

## DESSERTS

Apple, rhubarb and ginger crumble, honeycomb ice cream	5.95
Vanilla panna cotta with mixed berry compote	5.95
Chocolate brownie with chocolate sauce and vanilla ice cream	5.95
The Ice Cream Union: Scoop	1.75
<i>(Vanilla, Double Chocolate, Salted Caramel, Ginger, Coffee &amp; 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, Venezie, 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 Chavaliere, 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
*Pinot Noir Seleni, Hawks Bay, Marlborough NZ			31.00

125ml measure available