

# Sunday Menu

Pea, mint and roasted garlic soup [suitable for vegans]	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]*

Loin of pork with crackling, black pudding & homemade apple sauce, gravy [G][Ce][M][Sd]	14.50
Oxfordshire beef with horseradish cream & Yorkshire pudding, gravy [G][E][Mu][Ce][M][Sd]	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
Quinoa and roasted sweet potato salade, with rocket, avocado, cranberries and pumpkin seeds, lemon dressing (Suitable for vegans) (Add feta £2) [Sd][Mu][M]	10.50

## Children's Menu

(also see separate menu)

Half portion of roast beef or chicken	7.00
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## Desserts

Lemon and raspberry ripple tart [M][G][E]	5.95
Apple, rhubarb and ginger crumble, honeycomb ice cream [G][M][E]	5.95
Chocolate Brownie with chocolate sauce and vanilla 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](http://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