



DINNER 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 & 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		
Roasted vegetable tart with ricotta, feta and rocket salad	12.50		
Classic chicken Caesar salad	13.50		
Quinoa and roasted sweet potato salad, with rocket, avocado, cranberries and pumpkin seeds, lemon dressing <i>(add feta £2) [suitable for vegans]</i>	10.50		
Asparagus, broad bean and herb risotto <i>[suitable for vegans]</i>	12.50		
Pan fried fillet of sea bass, herbed sautéed peas and bacon, chilli and spring onion dressing	14.50		
Beer-battered haddock with mushy peas, homemade tartar sauce and chips	14.50		
Honey glazed pork belly with apple and beetroot coleslaw, grilled pineapple salsa and spicy tomato salsa	15.50		
Flat iron steak, chimichurri, onion rings and chips	15.50		
Chips	3.50	Green Beans	3.50
Fries	3.50	Green Leaf Salad	3.50
Onion Rings	2.90	Coleslaw	3.75
Sweet Potato Chips	4.50		

SKEWERS

(All skewers served on warm flat bread)

Lamb kofta, coriander hummus, mixed salad with chilli dressing, rocket	13.50
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>	
Chickpea burger, lettuce, tomato, red onions, chipotle mayo, mint and cucumber yoghurt	12.50

DESSERTS

Chocolate brownie with chocolate sauce and salted caramel ice cream	5.95
Apple and raspberry crumble, honeycomb ice cream	5.95
Strawberries marinated in Pimm's & yoghurt with vanilla shortbread	5.95
The Ice Cream Union Scoop	1.75
<i>(Vanilla, Double Chocolate, Salted caramel, Ginger, Coffee & 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

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 2017	4.90	6.50	19.00
*Chardonnay, Soldier's Block, Australia 2018 <i>[vegan]</i>	5.60	7.60	21.00
*Grenache Blanc, Felicette, France 2018	5.90	7.90	23.00
*Sauvignon Blanc, Los Espinos, Chile 2018	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, 2018			24.00
*Picpoul de Pinet Domaine La Croix Gratiot, France 2018			25.00
*Viognier, Pays d'oc, La Chavaliere, France 2017			26.00
*Sauvignon Blanc Moco Black, Marlborough, NZ 2018 <i>[vegan]</i>			29.00

Rose

*Pierre et Papa Rose, France 2018	5.80	7.70	23.00
*Les Cerisiers Cotes du Rhone Rose, France 2018 <i>[vegan]</i>	6.20	8.20	24.00

RED

Garnacha, Borsao, Spain 2018	4.90	6.50	19.00
*Pinot Noir, Calusari, Romania 2018	5.60	7.60	21.00
*Les Chiens Catalans Rouge, France 2018	5.90	7.90	23.00
*Rioja, Artesa Organic, Spain 2017	6.70	8.70	25.00
*Malbec Mendoza, Man Meets Mountain, Argentina 2018	6.70	8.70	25.00
*Shiraz Mataro Sixty Clicks, Australia 2018 <i>[vegan]</i>			22.00
*Cabernet Sauvignon, Showdown, California, 2015 <i>[vegan]</i>			26.00
*Chianti Prunatelli, Italy, 2016 <i>[vegan]</i>			26.00
*Pinot Noir Seleni, Hawks Bay, Marlborough NZ 2018			31.00

125ml measure available