



SUNDAY 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
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

Roasts

All served with roasted potatoes, roasted carrots, braised savoy cabbage, honey & mustard glazed parsnips and buttered green beans

Loin of pork with crackling, black pudding & homemade apple sauce, gravy	14.50
Oxfordshire beef with horseradish cream & Yorkshire pudding, gravy	14.50
Roast chicken breast, pigs in blankets, gravy	14.50
Side of Yorkshire pudding	1.00

Mains

Beer battered haddock with mushy peas, tartar sauce & chips	14.50
Classic burger, lettuce, tomato sauce, red onion, honey & gherkin mayo <i>(add cheese [M] and/or bacon £1 each)</i>	11.50
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

Children's Menu

(also see separate menu)

Half portion of roast beef or chicken	7.00
---------------------------------------	------

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 <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 2017	4.90	6.50	19.00
*Chardonnay, Soldier's Block, Australia 2018 [vegan]	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 [vegan]			29.00

Rose

*Pierre et Papa Rose, France 2018	5.80	7.70	23.00
*Les Cerisiers Cotes du Rhone Rose, France 2018 [(vegan)]	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 [vegan]			22.00
*Cabernet Sauvignon, Showdown, California, 2015 [vegan]			26.00
*Chianti Prunatelli, Italy, 2016 (vegan)			26.00
*Pinot Noir Seleni, Hawks Bay, Marlborough NZ 2018			31.00

125ml measure available