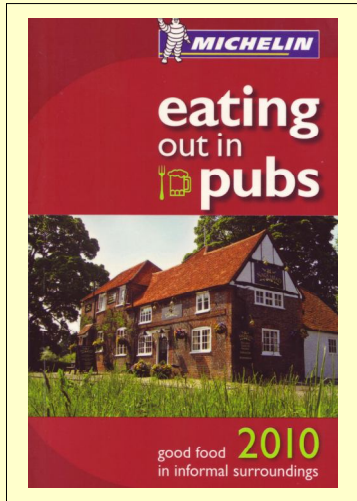


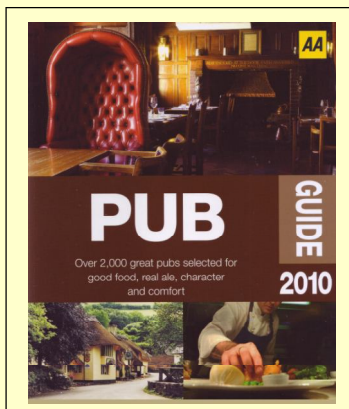
REVIEWS



'Samuel Johnson once remarked "there is no private house in which people can enjoy themselves so well as at a capital tavern." He would have been taken with The Dartmouth Castle: customers are positively encouraged to dwell; there are board games available and cask ales change regularly and sometimes feature popular requests from regulars. What would be alien to him would be the food: one of the owners has spent time in California and France and the monthly changing menu has a decidedly sunny disposition

The influences of Mediterranean and southern Europe are evident throughout, with the likes of Tunisian lamb, assorted pastas, roast vegetables, thyme, tomatoes and fishy stews like caldeirada all featuring. Good bread with olive oil starts it all off and dishes arrive with appetisingly unfussy presentation. This is a no-nonsense pub that serves distinctly pleasing food.'

- *Michelin Guide, Eating out in pubs, 2010*



"George and Richard Manners took over the Dartmouth Castle in Hammersmith a couple of years ago. While their aim is to keep the place very much a pub—somewhere to relax over a pint of two—the food is proving an even greater attraction. The monthly changing Mediterranean menu ranges from imaginative sandwiches (mozzarella and slow-roasted tomatoes with pesto) to dishes such as Marmitako (a Basque tuna and potato stew with tomatoes, saffron and peppers); roast pork loin with crackling, creamy borlotti beans and sautéed kale; Tuscan sausages, garlic mash and red onion marmalade. Vegetarians aren't forgotten either with maybe rigatoni with sautéed greens, ricotta, chilli and pine nuts as a starter or main course, Typical desserts are pannacotta with wild berries; and apple and pear crumble with ice cream.

The range of beers includes two real ales on tap at any one time, and there's a good wine list with 14 available by the glass. Facilities extend to a beer garden and function room."

- *AA Pub Guide, 2010*