THE DARTMOUTH CASTLE

Christmas 2018

Lunch: 12pm-2:30pm
Dinner: 6pm-10pm

(v) Parsnip & celeriac soup, wild mushrooms, sage & truffle oil £6.50
(v) 'Bruschetta di Pomodoro' - grilled Pugliese bread - tomato, basil & rocket £6.50
(v) Burrata & black fig salad - pomegranate, pine nuts, Foccacia & Fontodi olive oil £8.50
(v) Caesar salad 'Cardini' - pangrattato, anchovies, parmesan £7.50 - grilled chicken £11.50
Roast pheasant & ham hock terrine - spiced pineapple chutney & brioche toasts £8
Roast pear & confit duck, watercress, black pudding & sweet chilli relish £8.50
Hot-smoked salmon, puy lentil & chicory salad, salsa verde £8.50
'Calamari' - Deep-fried squid & aioli £8

Antipasti platter - to share £16
Prosciutto, Speck, Salami Milano & Finocchiona, crostini fegato,
Mozzarella, slow roast tomatoes & grilled courgettes

(v) Spinach & ricotta ravioli - butter, walnuts & parmesan £10/14
Penne with Italian sausage ragú - tomatoes, chilli, oregano & cream £10/£14
'Pappardelle al Cinghiale' - wild boar ragú, tomato, red wine & rosemary £10/£14
(v) Roast pumpkin risotto - chestnuts, amaretti, cinnamon & parmesan £9.50/£13.50

Salmon & dill fishcakes - sautéed spinach & paprika hollandaise £15
Pan-roasted fillet of halibut - savoy & black cabbage gratin, roast pink fir potatoes £21
Braised shin of beef, roast onions, pancetta, girolles, celeriac purée, red wine jus £19.50

Roast corn-fed chicken - spiced cranberry relish & bread sauce
Roast potatoes, parsnips, carrots, green beans & pancetta £19.50

'The Dartmouth Burger' mozzarella, spiced mayonnaise, grilled red onion & hand-cut chips £14.50
Grilled ribeye steak - hand-cut chips, roasted red onion, béarnaise & mixed leaves £22
Grilled Italian sausages - mashed potatoes & red onion marmalade £15

'Dartmouth Sandwiches'
(v) Mozzarella & slow-roast tomatoes - pesto £9.50
Grilled chicken & pancetta - avocado & tomato £10
Marinated rump steak - onions, chilli & red wine £10.50

Side orders £3.50
Hand-cut chips
Mashed potatoes
Rocket salad & parmesan
Sautéed greens with chilli & garlic

Afters

Desserts

Profiteroles & dark chocolate sauce - almonds £6.50
Apple & mixed berries crumble – vanilla ice-cream £6
Sticky toffee pudding - honeycomb ice cream £6.50
Selection of Jude's ice creams & sorbets £4.50

Teas & Coffees
Single espresso £1.60, Double Espresso £1.90, Americano £2.10
Cappuccino, Latte/Hot Chocolate/Macchiato £2.50
Teas - Earl Grey/English Breakfast/Peppermint £1.60

Irish Coffee £7

Sweet Wines & Port
Muscat de Rivesaltes, Domaine De Cazes, France, 2008 - 125ml Gls £6 - 37.5cl Btl £17.50
La Beryl, Chenin Blanc, Fairview, Paarl, South Africa, 2010 - 125ml Gls £4.40 - 50cl Btl £25
Tawny Port, 10yr old, Quinta do Infantado - 100ml Gls £5.40 - 37.5cl Btl £19.50

Whiskey

Single Malts
The Macallan Gold 40% - £5.20
Glenfiddich 40% - £5.10
Talisker 45.8% - £5.50
Glenmorangie 40% - £5.10

Single Malts
The Glenlivet 40% - £5.10
Ardbeg 46% - £5.50
Laphroaig 10 yr 40% - £5.20

Blends
Jameson 40% - £4.40
Chivas Regal 40% - £4.50
Famous Grouse 40% - £4.10
Ballantine's 40% - £4.60

Liqueurs & Digestifs

Amaretto 28% - £4.30
Limoncello 30% - £4.30
Franchelico 20% - £4.20
Baileys 17% - £4.20

Kahlua 20% - £4.30
Sambuca 38% - £4.30
Cointreau 40% - £4.30
Grand Marnier 40% - £4.50

Martell VS 40% - £4.30
Drambuie 40% - £4.60
Calvados Breuil 40% - £4.60
Tia Maria 20% - £4.30

Upstairs at The Dartmouth

Did you know the Dartmouth has
a function room available for private hire?

We can cater for
Drinks parties of up to 50 people
Or
Lunch / Dinner parties of up to 28 people.

Take a look today! Ask one of our friendly bar staff for a tour!