

Available Every Sunday



Roast rump of beef - Yorkshire pudding & horseradish £25

Roast pork belly - apple sauce & crackling £24

THE DARTMOUTH CASTLE

February 2024



Kitchen Opening Hours:

Mon: 5:30pm to 9:30pm

Tue - Fri: 12pm to 2:30pm / 5:30pm to 9:30pm

Sat: 5:30pm to 9:30pm

Sun: 12pm to 8:30pm

Chablis, 'St Martin,'
Chardonnay, Domaine Laroche



It's minerality gives a lingering finish & wonderfully distinct character - £55

Cannellini bean and sweet onion soup – crispy pancetta and chives £7.50

(v) Burrata, black fig, pine nuts & pomegranate - Focaccia - Capezzana olive oil £10

(ve) 'Bruschetta di Pomodoro' - grilled Pugliese bread - vine tomatoes, basil & rocket £7.50

Prosciutto, Speck, Salami Milano & Finocchiona – mozzarella, slow roast tomatoes & pesto £12.50

(v) Caesar salad 'Cardini' - pan grattato, parmesan, *no anchovies* £10 - grilled chicken £17.50

'Calamari' - Deep-fried squid - green chilli & aioli £9

Penne with Italian sausage ragú - tomatoes, chilli, oregano, cream, parmesan £14/£18.50

Pappardelle - beef ragú, pancetta, sage & parmesan £14/£18.50

(v) Black truffle & ricotta ravioli - butter, sage & parmesan £14/£18.50

Monkfish 'Saltimbocca', prosciutto, sage – sauteed potatoes tomatoes, peas – lemon butter £27.50

Salmon & dill fishcakes - paprika hollandaise, baby spinach & lemon £17

Grilled Pork chop, lemon & thyme - fennel & leek gratin, crispy potatoes - salsa verde £25.50

Grilled Tuscan Sausages - mashed potatoes, red onion marmalade - red wine jus £18.50

The Dartmouth Burger - mozzarella, grilled onion, spiced mayonnaise - hand-cut chips £18.50

Grilled Bavette steak - hand-cut chips, horseradish & mixed leaves £22.00

(v) Pumpkin risotto with chestnuts & sage- amaretti grattato £18.50

Sides

Mashed potatoes, Hand-cut chips, Baby leaf salad, Sauteed greens, Rocket & parmesan salad £5

Desserts

'Affogato' - vanilla ice cream with espresso £7.5

Apple and dark berry crumble - vanilla ice cream £9

Sticky toffee pudding - toffee sauce - ginger ice cream £9

Ice Cream: Vanilla, Chocolate, Salted Caramel, Honeycomb, Ginger - £3 per scoop

Sorbet: Lemon, Blackcurrant, Mango, Passionfruit, Raspberry - £3 per scoop

French & British cheeses - pear, toast & biscuits

Comté, Fougereus, St Maure de Touraine, Mrs Binham's Blue £14

Please inform us of any food allergies or dietary requirements –

A discretionary gratuity of 12.5% will be added to your bill