

wine of the week

Greywacke

*Sauvignon Blanc 2017
Marlborough, New Zealand*



THE DARTMOUTH CASTLE

September 2018

Kitchen opens all day!

12pm-9pm

Our fabulous dining room



Ideal for lunch and dinner parties
from 15-30 guests.

The function room is also perfect for
private
drinks & canapes parties from 25-50
guests.

For more information speak to a
member of staff today or email us on
dartmouth.castle@btconnect.com

Sunday Roasts

Roast Sirloin of beef – Yorkshire pudding & horseradish £18

Roast Corn-fed chicken with lemon & thyme – bread sauce £17

Roast pork belly – crackling & apple sauce £17

All served with:

Roast potatoes, greens, carrots and red wine jus

(v) Cauliflower & sweet onion soup with saffron, parmesan crostini £6

(v) Caesar salad with parmesan croutons £7.50 add grilled chicken £11.50

(v) Bruschetta di pomodoro - grilled pugliese bread with tomato, basil & garlic £6.50

(v) Burrata with heritage tomatoes, mixed leaves, foccacia & Fontodi olive oil £8

(v) Provençaleh goat's cheese tart with peppers, courgettes and aubergine, olives & pesto £8

Smoked salmon and avocado bruschetta with watercress, lemon & salsa cruda £9

Pork & ham hock terrine – spiced pineapple chutney & toast £8

Fried squid with paprika, wild rockets & gherkin aioli £8

Antipasti platter - to share £14

Prosciutto, speck, salami Milano & finocchiona, crostini fegato,

Mozzarella, roast tomatoes & grilled courgettes

(v) Roast pumpkin tortelloni – butter, sage & roasted walnuts £10/ £14

(v) Orecchiette with asparagus, mangetout, peas, courgettes, tomato & pesto £10/£14

Penne with spicy Italian sausage ragú - tomatoes, oregano & cream £10/£14

Pan-fried seabass with spiced crab risotto & salsa verde £18.50

Salmon & dill fishcakes - sautéed spinach & paprika hollandaise £15

'The Dartmouth Burger' mozzarella, spicy mayonnaise, grilled red onion & hand-cut chips £14.50

Grilled ribeye steak - hand-cut chips, roasted red onion, béarnaise & mixed leaves £19.50

Grilled Italian sausages - mashed potatoes & red onion marmalade £14

Side orders £3.50

Hand-cut chips

Mashed potatoes

Rocket salad & parmesan

Sautéed greens with chilli & garlic

Please inform your waiter of any food allergies before ordering

A discretionary 12.5% service charge will be added to your bill – All the service charge goes to our staff.

Afters

Desserts

Selection of Jude's ice creams £4.50
Black current & mango sorbet £4.50
Donald's chocolate cake with cream £5.50
Affogato - vanilla ice cream & espresso £5
Apple and mixed berries crumble - vanilla ice-cream £5.50
Profiteroles with vanilla ice cream & chocolate sauce £6
Sticky toffee pudding with honeycomb ice cream & toffee sauce £6

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

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

Liqueurs & Digestifs
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!