DARTMOUTH CASTLE

Hugo Spritz 14.0 | Flora Gin Spritz 14.0 | Aperol Spritz 12.0

While you wait

Olives 4.50 Warm Sourdough, Oil, Balsamic 3.50 Smoked Anchovies 4.0

Starters

Leek & potato soup, parsnip crisp, warm sourdough 7.50

Grilled butterflied prawns, fire chilli butter, lime & parsley 12.50 - *Domaine Passy le Clue, Chablis pairs well*

Classic Hummus & warm pitta (v) 6.50

Radicchio, golden raisin,walnut, Stilton & pear salad 9.50

Smoked salmon & chive créme, warm sourdough 9.50 - *A crisp cremant brings this dish to life*

Baked Somerset Camembert, red onion chutney, crusty bread 19.50 - *Enjoy with a large glass of our Primitivo*

Roasts

All served with rosemary roasted potatoes, braised red cabbage, roast carrots, roast parsnip, Yorkshire pudding

Striploin of beef, horseradish cream, gravy 22.0

Loin of pork, apple sauce, gravy 21.0

Half of lemon & thyme chicken, redcurrent jelly, gravy 20.0

All our meat is proudly sourced from The Ginger Pig

Mains

The Dartmouth burger- Ginger pig beef patty, pickles, watercress mayo, cheese, crispy onions 19.0

add bacon 1.50

Spicy sausage ragu pasta, shaved parmesan19.50 - *pairs perfectly with a glass of Beronia Rioja Crianza*

Beetroot salad: candied, golden & purple beets, radicchio, fregola, rocket, maple & chilli dressing vg 15.0

Cider battered haddock & chips, mushy peas 20.0 - *pair with a pint of inches cider…yum*

Pan fried chicken supreme with puy lentils, cavolo nero, mustard sauce 19.0

The Dartmouth plant burger- plant based patty, pickles, vegan mayo, vegan cheese, crispy onions 18.50

Bavette Steak & chips, watercress, peppercorn sauce 24.0 -

Pork & apple cider Sausage & mashed Yukon potatoes, purple sprouting broccoli, crispy onions, gravy 18.50

Chicken Caesar- Grilled chicken breast, cos lettuce, Caesar dressing, croutons, shaved Parmesan 19.50

Sides

Fries/Chips 5.50

Chicory, caper & parsley salad 6.0

Buttered Cavolo Nero, fennel seeds 4.50

Tenderstem broccoli, garlic & lemon 5.50

Pudding

Chocolate brownie, raspberry coulis, chocolate ice cream 6.50

Apple & pear crumble, custard 7.0

Sticky Toffee Pudding, caramel sauce, vanilla ice cream 7.50

3 scoops Ice cream- Chocolate, Vanilla, Strawberry 6.0

We are proud to be championing small, local suppliers.
When ordering food with us please let your server know of any dietary requirements you have. For more information please ask your server.

Wine List

Rosé Wines

Bel Canto Pinot Grigio Rosé
Italy | Delicate-Fresh- Minerality
M 6.70 **L** 9.70 **B** 28.50

Nicolas Rouzet Provence Rosé
France | Elegant-Strawberries- Redcurrent
M 9.20 **L** 13.0 **B** 38.0

Peyrassol 'Les Papillons Bleus' Organic Provence Rosé
France | Citrus Zest-Fresh-Round
M 10.80 **L** 15.40 **B** 45.0

Anciens Temps Rosé, Vin de France
France | Crisp-Red fruit-Citrus
M 8.0 **L** 10.0 **B** 32.0

Champagne & Sparkling wines

Apericena Prosecco, Prosecco DOC
Italy
G 7.75 **B** 33.0

Henri Ehrhart 'Harmonie' Crémant Brut
France
G 8.0 **B** 45.0

Classic Reserve, Hattingley Valley
Spain | Melon-Citrus- Fennel
B 65.0

Haton Réserve Brut Champagne
France | crisp-orange blossom-brioche
B 65.0

White Wines

Grüner Veltliner Dürnstein Federspiel
Austria | Green Apple-Crisp-Citrus
M 10.50 **L** 14.60 **B** 44.0

Crescendo Pinot Grigio
Italy | Fresh-Citrus-Ripe Pear
M 7.10 **L** 10.0 **B** 29.0

Quinta da Lixa 'Signus' Vinho Verde
Spain | Apple-Grapefruit- Herbs
M 7.80 **L** 11.0 **B** 32.25

Dominio de la Fuente Organic Verdejo
Spain Aromatic-Grass- Fennel
M 7.90 **L** 11.20 **B** 32.50

Come Pulpo y Bebe Albariño
Spain | Apple-Lime- Lemon
B 33.50

Curious Kiwi Sauvignon Blanc
New Zealand | Elderflower-Lemon- Passionfruit
M 8.90 **L** 12.70 **B** 37.0

Baron de Baussac Viognier
France | Ripe-Apricot-Peach
B 38.25

Ormarine 'Sea Pearl' Picpoul de Pinet
France | Racy-Lemon- Lime
B 41.50

Cave de Lugny Mâcon-Chardonnay Réserve
France | Citrus-Apple-Flowers
B 50.0

Red Wines

Viña Carrasco Merlot
Chile | Rustic-Red-cherry- Blackcurrent
M 7.50 **L** 10.20 **B** 31.25

Five Ravens Pinot Noir
Romania | Bright-Red Fruit- Spicy
M 7.80 **L** 11.0 **B** 32.25

Baron de Baussac Carignan
France | Smooth-Black fruit- Powerful
B 35.0

Mozzafiato Primitivo
Italy | Voluptuous-Dark Cherry- Rich
M 8.60 **L** 12.20 **B** 35.50

Saverio Faro Nero d'Avola
Italy | Pomegranite-Blackcurrent- Black pepper
B 37.50

Pasarisa Malbec
Argentina | vibrant-spiced plum-smooth
M10.10 **L** 14.40 **B** 42.0

Maison Sinnae 'L'Enfant Terrible,Côtes du Rhône Rouge
France | floral-red fruits-crisp
B 44.50

Marie Antoinette Corbiéres Organic Syrah-Grenache
France | Organic-Plum-Herbs
M 10.50 **L** 15.10 **B** 44.0

Beronia Rioja Crianza, CZA Edition Limitada
Spain | Raspberry-Cherry- Spice
B 48.0