

# WEDGWOOD ROOM

12.00pm to 2.30pm

## DARTMOUTH HOUSE

### October 2017

#### Wine of the month

Montepulciano d'Abruzzo,  
Rocastella, Abruzzo, 2015,  
Italy

"From East Coast, Central  
Italy, this wine is expressive  
with ripe, dark fruit and  
lingering savory spice."

175ml glass .....£8.50  
Bottle..... £31.20

#### Mocktail of the month

Shirley Temple

Ginger Ale, Grenadine syrup,  
Maraschino cherry.....£4.95

#### Starters

*Soup of the day with Artisan bread (v) £6.50*

*Cured salmon, beetroot powder, crème fraiche £8.50*

*Chicken liver parfait, grilled orange brioche £8.00*

*Goat's milk gel, heritage tomatoes, basil, salsa  
verde £7.00*

#### Mains

*Sriracha glazed duck leg, carrot noodles, spring onion £13.50*

*Poached plaice, sweet potato, runner beans, lobster & shrimp*

*Béarnaise £14.50*

*Gruyere & pumpkin tart, braised shallots, fevs, pea shoots £11.00*

*Ox Tongue cottage pie, honey roast root vegetables £14.50*

#### Side dishes

*Mixed leaf, croûtons, sun blushed tomatoes & house dressing £3.50*

*Steamed baby potatoes, mint butter £3.50*

*Chips £3.50*

*Cauliflower cheese £3.50*

#### Desserts

*Apple & blackberry crumble, vanilla ice cream £6.50*

*European cheese selection £8.50*

*Chocolate & pistachio brownie, cherry, tuile £7.00*

*Selection of ice creams and sorbet £5.50*

If you have a food allergy or special dietary requirement, please check with a member of the catering team for more information so that we can guide you to make a safe food choice.