

WEDGWOOD ROOM

12.00pm to 2.30pm

DARTMOUTH
HOUSE

March 2017

Drink of the month

St Kitts
Refreshing tropical pineapple
and lime juice finished with
grenadine
and topped off with ginger ale
.....£4.50

Wine of the month

*Moulin des Vignes
Chardonnay 2015,
Pays d'Oc, France*

175ml glass £7.00

Bottle..... £24.60

“Bright gold in colour, Moulin des Vignes Chardonnay displays aromas of quince, honey and sweet spice, combined with notes of fresh citrus and white peach and has a wonderfully rounded finish”

Starters

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

Gravlax salmon, new potato, Dijon dressing, daikon radish & crispy skin
£9.50

Smoked chicken, sourdough croute, bacon crisp, torched gem & parmigiana reggiana £8.50

Wild nettle risotto, crisp shallot, red vein sorrel & horseradish £6.50

Mains

Glazed pork belly, homemade kimchi, mash & fried oyster £18.50

Roast bream, purple sprouting broccoli, shaved salsify, roast hazelnuts & spinach £19.50

Roast celeriac, cauliflower & leek gratin, sautéed wild mushrooms & truffle cream £16.00

Seared spring lamb, smoked onion potato, kale, feta & a red wine jus
£21.00

Desserts

French toast, caramelised banana, chocolate sorbet and nutella powder
£7.00

British cheese selection, spiced chutney, oat cakes £8.50

Char grilled pineapple, blood orange gel, lime crème fraiche & orange sherbet £7.50

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.