

WEDGWOOD ROOM

12.00pm to 2.30pm

DARTMOUTH
HOUSE

December 2016

Drink of the month

Cranberry juice, lime, ginger
ale£4.50

Wine of the month

Valcheta Malbec 2015,

Mendoza, Argentina

175ml glass £7.50

Bottle..... £25.50

A classic style of Malbec from Argentina, with notes of ripe blackcurrant, coco and a hint of spice”

Starters

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

Tiger prawn cocktail, gem lettuce, avocado, rapeseed mayonnaise £9.50

Foie gras parfait, macerated grapes, toasted brioche, Sauternes jelly

£11.50

Soft boiled hens egg, salt baked vegetables, onion puree, dukkha

£7.50

Mains

Ballotine of turkey, duck fat potato, maple glazed carrot, piccolo parsnip, chestnuts, sage £16.50

Ox cheek pudding, field mushrooms, creamed potato, seared cabbage

£19.50

Pecorino & honey tortellini, sprout leaves, roasted pumpkin (v) £15.50

Roasted organic salmon, cauliflower cream, baby kale, parsley oil

£18.50

Desserts

Plum pudding, brandy custard £5.50

Chocolate and clementine tart, clementine purée,

vanilla bean ice cream £5.50

Selection of cheeses with chutney & digestives £8.50

Selection of Ice Creams £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.