

Wedgwood Dining Room

12:00 to 14:30

Starters

Summer strawberry gazpacho, goats cheese, toasted pine nuts (v, tn, mi, gl, so2) £7.5

Chargrilled focaccia, heirloom cherry tomatoes, homemade ricotta, summer herbs (v, gl, mi) £10

Griddled octopus, lucuma & butterbean puree, peach & chilli salsa (mo) £13.5

Grilled peaches, burrata, serrano ham, picked mint (mi) £13

Mains

Slow cooked lamb shank, rosemary & olive oil roasted new potatoes, minted chimichurri £29.9

Keralan spiced hanger steak, ginger & garlic coconut pan sauce, chickpea & samphire chaat £27

Ox chorizo & king prawn, chilli & garlic orzo, vine tomato, baby basil (sh) £29

Roasted summer squash with sundried tomato, basil, feta (v, mi) £19

Porcini Ravioli, truffle cream, parsnip crisps, cepe powder (v, gl, mi) £22

Puddings

Elderflower fool (mi) £7

Strawberry pavlova (mi, eg) £7

Chocolate opera cake (mi, eg, gl) £7

Ice cream (mi, eg) £6

Cheese plate (so2,gl,mi,tn) £9

*Brighton Blue, Somerset Brie and Sussex Chарmer
apple, crackers, nuts, green tomato and apple chutney*

Sides

Rocket salad (v) £3.5

Wilted Kale (v,mi) £3.5

Buttered mash (mi) £3.5

Minted buttered peas (v,mi) £3.5

Chips (v) £3.5

Roasted Mediterranean vegetables (v) £3.5

**DARTMOUTH
HOUSE**

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.

Allergens and dietary acronyms: gl – gluten; mi – milk, cr – crayfish, fi – fish, sh – shellfish, mo – mollusc, egg, tn – tree nuts, sO2 – sulphites, mu – mustard, alc – alcohol, v – vegetarian, vn – vegan