

Dartmouth  
House

Members' Lounge

## Breakfast Menu

**09:30 – 11:30**

### **MORNING BAKERY**

Butter croissant (GL) | £2.00

Pain au chocolat (GL, ML, EG) | £2.40

Almond croissant (GL, NU, ML, EG) | £3.00

Cinnamon bun (GL, ML, EG) | £3.00

### **BOWLS**

Matcha coconut yogurt with winter berries & granola crunch (GL) | £6.50

### **ON TOAST**

Scrambled eggs on crusty bloomer, smoked salmon, chives (EG, GL, ML, FI) | £8.00

Poached eggs on bloomer, smashed avocado (EG, GL, ML) | £7.25

### **NIBBLES**

**available all day**

Mini cheese straws (MU, GL, ML) | £4.00

Marinated Nocellara olives with thyme, lemon, chilli (SO2) | £4.75

Japanese chili rice crackers (SOY, GL) | £4.50

Wasabi peas (SO2, NU, SE, GL) | £3.50

Mixed nuts (NU) | £5.50

*If you have any allergies or food intolerances please advise when ordering*

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## Lunch & All Day Menu

**12:00 – 15:00**

### **PLATES**

#### **Land**

Prosciutto wrapped game terrine, thyme roasted onions, watercress, orange, salad, melba toast *(ML,NU,GL,EG,SO2)* | £10.50

Beef cheek bonbons, candied beets, pureed beetroot, beetroot dust *(ML,EG,GL,SO2)* | £11.50

#### **Sea**

Gin-cured salmon, pickled cucumber, pollen cream, dill oil, crispy fish skin *(FI,ML,SO2)* | £11.50

Sea trout tartar, celeriac remoulade, yuzu, puffed rice *(FI,ML,EG,MU)* | £12.75

Crispy squid, smashed avocado, lime, chili oil *(MO,GL)* | £13.50

#### **Vegetables**

Ash rolled goats cheese, orange, fennel salad, blood orange reduction *(ML)* | £10.75

Winter Panzanella salad, heirloom tomatoes, crispy bloomer, herbs and garlic oil *(GL,MLS02)* | £10.25

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### **SALADS & SANDWICHES**

Smoked chicken Caesar, aged parmesan, Himalayan salted croutons,  
crispy gem, anchovies (ML,FI,SO2) | £12.50

Gravlax, cream cheese and beetroot bagel (GL,ML,FI,SO2) | £10.75

Club sandwich: *roast Sussex chicken, smoked streaky bacon  
Arlington free range egg, truffled iceberg, beef tomato* (ML, EG, MU) | £12.50

Spiced cauliflower steak, Puy lentils, coconut yoghurt (Vegan) | £10.50

Grilled Caprese, rocket pesto, buffalo mozzarella, heirloom tomatoes, ciabatta (ML,GL) | £11.00

Super green salad, crunchy pecans, coffee vinaigrette (NU,SO2) | £9.25

Salmon niçoise, green beans, turmeric potatoes, quail eggs (EG,FI) | £12.25

### **SIDES**

Triple cooked chips with rosemary salt | £5.00

Blue cheese macaroni bites, pomodoro sauce (ML,GL,EG,SO2) | £6.00

### **SWEET**

Double chocolate brownie, vanilla bean ice cream, butterscotch (EG,GL,ML,SOY) | £8.00

Sticky date pudding, toffee sauce, clotted cream (ML,GL,EG,SO2) | £8.00

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### **AFTERNOON TEA & TIPPLES**

Traditional Afternoon Tea | £42.50

with a glass of Prosecco 'Biologico' Tenuta Toffoli | £50.00pp

with a glass of H. Blin 'Charles Vercy' Champagne | £53.50pp

with a glass of sparkling Dartmouth House mocktail (non-alcoholic) | £47.50

***Please ask a member of staff for more details (48h notice)***

### **TEA, COFFEE & CHOCOLATE**

#### **MILKWOOD**

ARTISAN TEA | LONDON

#### **Tea by Milkwood**

Breakfast, Chamomile,  
Peppermint, Rooibos | £2.50

Gunpowder Green, Rhubarb Berry  
Lemongrass & Ginger, Earl Grey,  
Licorice, Fennel & Mint | £3.00



PRESS COFFEE & CO

#### **Coffee by Press Coffee**

Espresso | Americano | Flat White  
Latte | Cappuccino | Mocha | Macchiato | £3.00

Hot Chocolate | £3.00

#### **Allergens:**

*GL-Cereals containing Gluten, MI-Milk & Milk Products, SO2-Sulphites, MU-Mustard, CE-Celery and Celeriac, CR-Crustaceans, FI-Fish, EG- Eggs, LU-Lupin, MO-Molluscs, NU-Nuts, PN-Peanuts, SE-Sesame, SOY-Soya*

*Please be aware that our recipes may change at short notice due to unforeseen circumstances such as supplier issues or product specification changes, this could change the allergens listed for any or all dishes.*

*If you have a food allergy or special dietary requirement, please inform a member of our catering team when ordering.*

*Please be aware that fish dishes may contain bones.*

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## Late Bar Menu

**FROM 17:00 (Tuesday – Thursday)**

### **TO SHARE:**

#### **London Smoke & Cure heritage breed charcuterie**

Air-dried snacking salami, smoked nduja, coppa, bresaola, air-dried chorizo (SO2) | £14.00pp

#### **British Cheese Platter**

Served with onion chutney, celery, apple and crackers (GL,ML,SO2,CE) | £13.50pp

### **NIBBLES**

Mini cheese straws (MU, GL, ML) | £4.00

Marinated Nocellara olives with thyme, lemon, chilli (SO2) | £4.75

Japanese chilli rice crackers (SOY,GL) | £4.50

Wasabi peas (SO2,NU,SE,GL) | £3.50

Mixed nuts (NU) | £5.50

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