

SUNDAY MENU

Here at The Dolphin, Sundays are made for slowing down and savouring the simple joys. With the warmth of spring in the air, our new menu offers a cozy escape - light, fresh dishes perfect for a relaxed afternoon.

Whether you're winding down from the week or enjoying a leisurely catch-up with friends, it's the perfect spot to sit back and let time move a little slower.

SMALL PLATES

HAM & MANCHEGO

CROQUETTES £9 GF

Serrano ham & Manchego cheese homemade croquettes, served with nduja aioli

SEAFOOD BISQUE £13 GF

Seafood bisque with butter-fried prawns & scallops, served with crispy kale

MOZZARELLA

ARANCINI £8 V GF

Homemade arancini, served with sundried tomato pesto sauce

SMOKED SALMON

FISHCAKE £9 GF

Homemade smoked salmon fishcake, served with creamed leeks & a watercress salad

HUMMUS & FLATBREAD

£7 VE GFA

Homemade hummus topped with cucumber, pomegranate & coriander salad, served with toasted flatbread

SOUP OF THE DAY £7 GFA

Speak to a member of staff for today's selection

DESSERTS

BANANA SPLIT £7 V

Caramelised banana, honey & ginger granola, caramel-soaked banana bread, topped with clotted cream & raspberries

WHITE CHOCOLATE

& STRAWBERRY TIRAMISU £7 V

Layers of vanilla sponge, white chocolate mascarpone mousse & strawberry compote, topped with white chocolate shaving

HOT APPLE

CRUMBLE PIE £7.50 V

Warm spiced apple filling with a buttery crumble topping & crème anglaise

BLACK FOREST

CHOCOLATE FONDANT

£8 GF, V

Goey melt-in-the-middle fondant, black cherry Amaretto compote & chocolate shavings, served with clotted cream

AFFOGATO £5 GF, VEA

Freshly brewed espresso poured over your choice of ice cream

SUNDAY ROASTS

All Roast's are served with seasonal vegetables, crispy garlic & rosemary roast potatoes, home-made Yorkshire pudding* & red wine gravy

**Gluten free & vegan roasts served without Yorkshire puddings*

MAPLE ROASTED GAMMON £17

ROAST BEEF £19 GFA

LAMB SHANK £21 GFA

ROAST CHICKEN £17 GFA

TRIO OF ROAST £25 GFA

(Beef, Chicken & Gammon)

PLANT-BASED £15 VE

ADD-ONS:

Cauliflower cheese £3.50 V

Seasonal vegetables £4 V, VEA

Roast potatoes £4 VE

Sausage stuffing £3

CLASSICS

SIGNATURE DOUBLE CHEESEBURGER £15.50 VEA, GFA

Two 4oz beef burgers with tomato & bacon jam, American cheese, beef tomato, gherkins, and crisp lettuce in a brioche bun. Served with fries

TRADITIONAL FISH & CHIPS SMALL £14 LARGE £19.50 GF

Freshly caught beer-battered haddock, served with chunky chips, tartare sauce, burnt lemon & a choice of garden or mushy peas

SLOW-COOKED GAMMON £15 GF

Maple-roasted gammon, two fried eggs, chunky chips, & house salad

PIE OF THE DAY £16 VEA

Handmade pie of the day, served with seasonal greens, creamy mashed potatoes & rich red wine gravy

CRISPY CHILLI BEEF SALAD £15 GF

Soy & garlic marinated beef strips, served with mangetout, peppers & cherry tomatoes with a sweet chili & garlic dressing

SIDES

Chunky chips
or skinny fries £4

Sweet potato fries £5

Add cheese £1

Seasonal vegetables £4

Marinated olive £3

Warm bread
& balsamic oil £4

PRIVATE HIRE

*Host your next event with us!
Perfect for any occasion, with great food
and a warm atmosphere.*

*Contact us to for more information
or to book.*

*Don't forget to check out our
specials board by the bar!
or ask a member of staff*

ALLERGY KEY GF = Gluten Free GFA = Gluten Free Available V = Vegetarian VE = Vegan VEA = Vegan Available

*Allergy notice: Please notify our staff if you have any allergies or intolerances. Please be advised that food prepared here may contain milk, eggs, wheat, soy-bean, gluten, peanuts, tree nuts, fish & shellfish.
Some dishes may also contain pips & small bones.*