

SUNDAY AT DAKOTA

PEA SOUP, wild garlic (v)
SEASONAL GREENS, olive oil, lemon, chilli & poached egg on sourdough (v)
CRISPY DUCK SALAD, sesame & cashews
PORK TERRINE, pickles with toasted sourdough
MUSSELS, white wine, cream & garlic
SMOKED MACKEREL, pickled cucumber & crispy caper

HAKE, walnut pesto, chorizo & chickpea stew
ROAST CHICKEN, creamed potatoes, tenderstem broccoli & truffle butter
FISH & CHIPS, mushy peas
RIGATONI, slow cooked aubergine, cherry tomatoes & capers (vg)
ROAST SIRLOIN OF BEEF, Yorkshire pudding, roast potatoes, vegetables, horseradish cream & red wine jus
RUMP STEAK, peppercorn sauce & fries (£5 supplement)

SPICED PINEAPPLE, mango salsa & banana ice cream
SALTED CARAMEL TART, Calvados ice cream
PEANUT BUTTER BLONDIE, vanilla ice cream, caramelised banana & orange (vg)
CHOCOLATE FONDANT, amarena cherries & mint ice cream
BAKED ALASKA, almond, vanilla & Grand Marnier
SELECTION OF I.J. MELLIS CHEESE, chutney, walnuts & oatcakes

2 COURSES £30 | 3 COURSES £35

Vegan = (vg) / Vegetarian = (v)

SAMPLE MENU

Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements.
A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage team. Thank you.

WINE OF THE MOMENT

WHITE

Chenin Blanc, South Africa

6.5 / 10 / 12.5 / 25 / 38

RED

Xinomavro, Macedonia

9.5 / 15 / 18.5 / 37 / 56

SIDES

MAPLE GLAZED CARROTS 4

SKINNY FRIES 4

HOUSE SALAD 4

CRISPY CAULIFLOWER 4

GARLIC MUSHROOMS 4

CAESAR SALAD 4