



THE
DOLPHIN
STOKE HAMMOND

SUNDAY MENU

WHILE YOU WAIT

Olives  	4.50	Chorizo 	5.50
A selection of marinated olives		Pan-fried Spanish chorizo with a honey glaze	
Bread & Oils  	5.50	Chicken Wings	6.50
A selection of warm Mediterranean breads with extra virgin olive oil and organic balsamic vinegar		Marinated in soy, ginger and garlic, glazed and finished with sesame seeds and spring onions. Served with soy dipping sauce	

STARTERS

Soup of the Day  	7.95
Homemade soup of the day served with gourmet warm crusty bread roll and butter	
Scotch Egg	9.95
Burford brown hen egg wrapped in Nduja sausage meat. Served with pickled onion and a Pesto & Dill yoghurt dip	
King prawns Saganaki 	13.95
King prawns baked in a tomato, garlic and white wine sauce with Feta, Oregano and a hint of Chilli. Served with dipping bread	
Moules Mariniere 	13.95
Fresh Mussels served with shallots, garlic, and white wine, finished with a splash of cream. Served with crusty bread	
Goats Cheese & Mushroom Bruschetta  	9.95
Toasted sourdough topped with garlic butter mushrooms, creamy goat's cheese and fresh herbs, finished with a balsamic glaze	
Chorizo Croquettes	9.95
Crispy crumbed croquettes with smoky chorizo and creamy bechamel, Served with Harissa & yoghurt dip	
Sweetcorn Ribs   	7.95
Charred corn ribs tossed in smoked paprika and Chilli salt. Served with smoked Paprika Aioli	
Beetroot Hummus   	7.95
Vibrant beetroot & chickpea hummus finished with crumbled goat's cheese, toasted walnuts and fresh coriander. Served with warm pita bread	

SHARING STARTERS

Oven Baked Camembert  	16.50
Studded with garlic & rosemary, Served with pear wedges and toasted focaccia bread	
Fish Platter 	25.95
Whitebait, smoked salmon, King prawns Saganaki, Bloody Mary crayfish Cocktail, and calamari. Served with toasted ciabatta and burnt lemon	
Charcuterie Platter 	17.95
A selection of cured meats, artisan cheese, homemade pickles, focaccia and olives	

 Vegetarian

 Gluten Free

 Vegan

 Gluten Free Option Available

 Vegan Option Available

Wheat and nuts are in daily use in our kitchen. All weights are approximate and are taken before cooking. VAT is included at the current rate. If you have a food allergy or intolerance, please speak to a member of staff before placing your order. An optional service charge of 10% will be included to tables of 6 or more.

SUNDAY ROAST

All roasts are served with roast potatoes, homemade Yorkshire pudding, seasonal vegetables, celeriac puree and a rich gravy.

Pork Belly 	18.50
Free Range Chicken Supreme 	18.50
Honey Glazed Gammon 	17.50
12 hours Slow Cooked Lamb 	19.50
Beef Strip Loin 	20.50
Vegetable Wellington  	16.50
Add Cauliflower Cheese	4.50
Add Pig in Blankets	4.50
Coated in honey and wholegrain mustard	



Mixed Roast to Share 	42.00
Slice of each: Beef strip loin, slow cooked lamb and pork, served with roasted potatoes, homemade Yorkshire puddings, seasonal vegetables, cauliflower cheese, honey & wholegrain mustard pigs in blankets and rich gravy.	

STEAKS

We are proud to serve award winning British beef from Smith and Clay; all our steaks are 28 day aged mature beef. Our steaks are served with roasted flat mushroom, seasoned chips and rocket & Parmesan salad.

8oz Sirloin Steak 		29.00
8oz Fillet Steak 		34.00
10oz Ribeye Steak 		32.00
Add Sauce		3.50
Peppercorn, Beef Dripping or Blue Cheese		

Beef Steak Burger	16.95
Dry aged beef steak burger with smoked Applewood cheese, crisp bacon and hand battered onion ring in a brioche bun with tomato, red onion, gherkin, crisp lettuce and sriracha mayonnaise. Served with seasoned chips and a side of coleslaw.	

OTHER DISHES

Beef Cheek Pappardelle 	21.95	Quinoa & Tofu Salad   	16.95
Slow braised beef cheek tossed with pappardelle pasta in a deep red wine, tomato and herb ragu. Finished with fresh parmesan		Herbed quinoa with charred courgette and red pepper, cucumber and mixed leaves, topped with crisp tofu and finished with a fresh lemon and herb vinaigrette	
Waldorf Salad  	14.95	Hand Battered Fish 	18.95
Crisp pear and celery, toasted walnuts and blue cheese, served on mixed leaves, lightly dressed with mayonnaise, honey and lemon juice		Beer battered fish, chunky chips, mushy peas and burnt lemon. Served with tartare sauce	

SIDES

Seasoned Chips 	4.50	Hand Battered Onion Rings 	4.50
Truffle & Parmesan Chips 	6.00	Dressed House Salad   	4.50
Sweet Potato Fries 	4.50	Garlic Ciabatta 	4.00