

WHITE WINE

175ml / 375ml / 750ml

RIESLING TROCKEN,*Anton Finkenauer, Nahe,
Germany, 2016*

£7 / £14 / £27

SAUVIGNON BLANC,*Yealands "Landmade",
Marlborough, New Zealand,
2016*

£8 / £16 / £32

PINOT GRIGIO,*Sartori, Arcole, Veneto, Italy, 2016*

£8 / £15 / £30

CHARDONNAY,*Gérard Bertrand, Languedoc-
Roussillon, France, 2017*

£7 / £14 / £28

White Wine of the Season**PGR,***Yealands, Marlborough, New
Zealand, 2017*

£10 / £20 / £40

RED WINE

175ml / 375ml / 750ml

BARBERA D'ASTI,*Michelle Chiarlo,
16 Mesi Le Orme, Italy, 2015*

£8 / £16 / £32

RIOJA CRIANZA,*Bodega Altanza, Spain,
2014*

£7 / £15 / £30

MALBEC ESTACION 1883,*Trapiche, Mendoza, Argentina,
2015*

£9 / £18 / £35

CÔTES DU RHÔNE,*Domaine Ferraton, France,
2015*

£7 / £14 / £28

Red Wine of the Season**MONTEPULCIANO,***Cùmaro, Umani Ronchi,
Conero Riserva, DOCG, Italy,
2013*

£14 / £28 / £55

**SUNDAY MENU AT
DAKOTA***Available 12:30pm - 7:30pm***APPETIZERS****CHICKEN BROTH***spring greens, cannellini beans & pesto.....* £6**CRISPY GOATS CHEESE***beetroot tartare.....* £7**NEW SEASON ASPARAGUS***poached egg & hollandaise.....* £8**TUNA TARTARE***soya & yuzu dressing, wasabi,
tempura seaweed.....* £9**FRITTO MISTO***red mullet, monkfish, king prawn, squid,
tartar & vietnamese dipping sauces* £10**STEAMED MUSSELS***Thai green curry, coconut,
chilli & lemon grass* £7 / £14**CRISPY DUCK SALAD***watermelon, bean sprouts, pomegranate,
soy & sesame dressing.....* £8**CHICKEN LIVER PARFAIT***toasted sourdough & shallot chutney* £8**ENTRÉES****LOBSTER THERMIDOR***half or whole.....* £17 / £34**FISH & CHIPS***mushy peas & tartar sauce* £16**WHOLE LEMON SOLE***brown shrimp & parsley.....* £19**MONKFISH & PRAWN CURRY***fragrant rice, raita, kachumba,
puris & mango chutney* £20**SHETLAND SALMON***asparagus, Jersey Royals, citrus hollandaise.....* £17**ROAST HALIBUT***cockles, wild garlic creamed potatoes
& sea vegetables.....* £20**CHICKEN MILANESE***fried duck egg & truffle butter.....* £17**RUMP OF LAMB***wild garlic & hazelnut salsa verde* £20**THE GRILL***Cooked simply over
hot coals***RIB EYE (10oz)**

£25

SIRLOIN (10oz)

£26

FILLET (8oz)

£30

STEAK FRITES (8oz)*rump steak
& French fries*

£18

**HOUSE HAMBURGER
DELUXE (8oz)***chopped steak,
brioche bun, emmental
& French fries*

£17

Sauces*peppercorn / wild garlic butter /
béarnaise / black truffle mustard*

£2

**VEGETABLES
& SALADS**

HAND CUT CHIPS

BUTTERED SPRING GREENS

JERSEY ROYALS WITH
WILD GARLIC BUTTER

HONEY GLAZED CARROTS

ROCKET & PARMESAN SALAD

GARLIC MUSHROOMS

BROCCOLI WITH
GARLIC & CHILLI

ONION RINGS

£3

IF YOU HAVE AN ALLERGY OR DIETARY REQUIREMENT PLEASE KEEP US INFORMED.