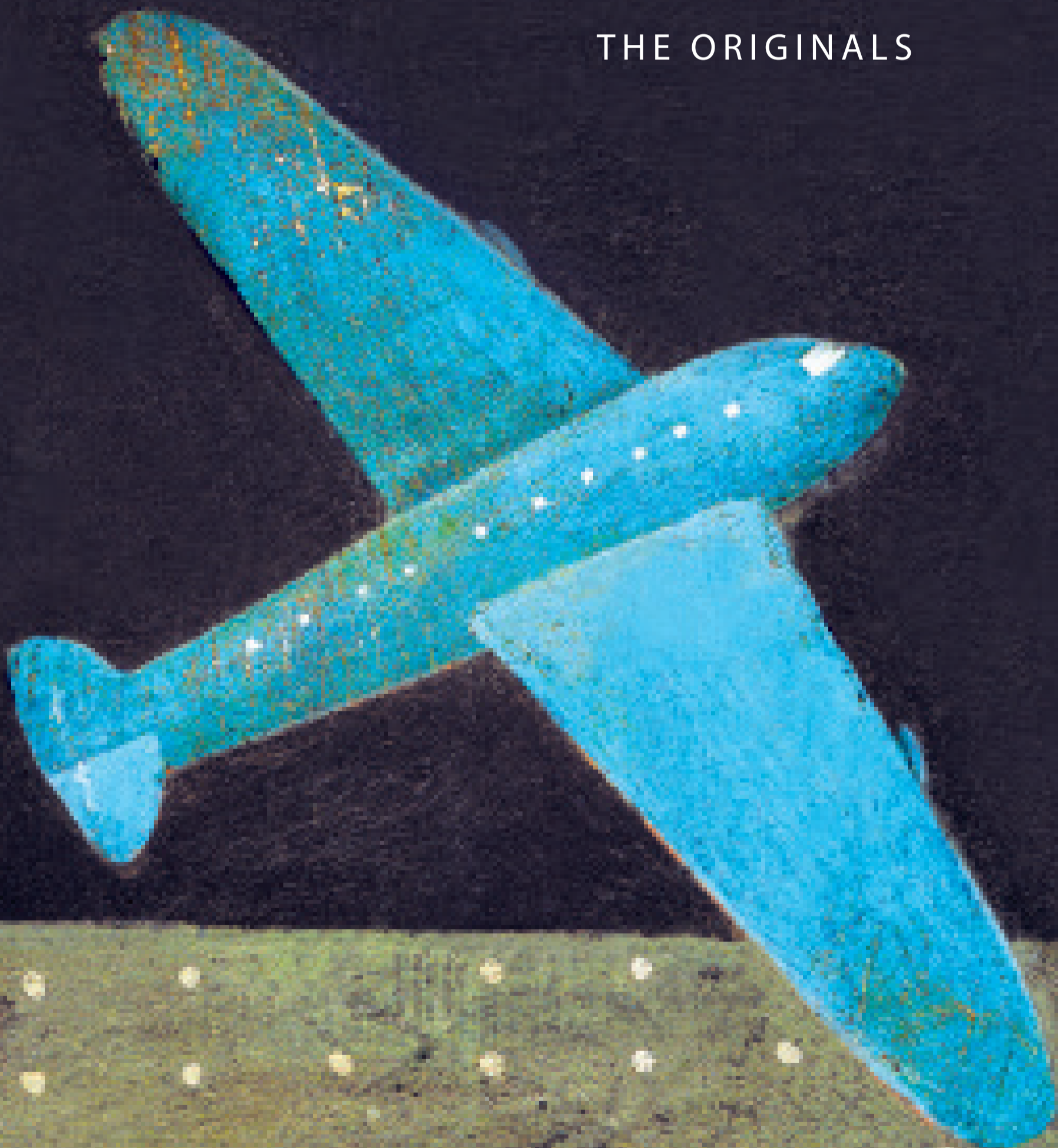


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DAKOTA

THE ORIGINALS



**WHITE WINE**

175ml / 375ml / 750ml

**RIESLING 'R',***August Kessler, Mosel, Germany*  
2015

£7 / £14 / £27

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

£8 / £15 / £30

**A MANO BIANCO,***Puglia, Italy, 2015*

£9 / £18 / £35

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

£7 / £14 / £27

**CHARDONNAY,***Macon Uchizy, Dom. Talmard,  
Burgundy, 2016*

£6 / £13 / £27

**White Wine of the Month****VOUVRAY,***Demi Sec, Domaine Sylvain  
Gaudron, Loire Valley, France,*  
2015

£10 / £20 / £40

**RED WINE**

175ml / 375ml / 750ml

**FLEURIE,***Chateau de Raousset,  
Beaujolais, 2015*

£8 / £15 / £30

**PINOT NOIR,***Pencarrow, Martinborough, New  
Zealand, 2015*

£9 / £18 / £35

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

£9 / £18 / £35

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

£7 / £14 / £28

**Red Wine of the Month****AMARONE,***della Valpolicella, Bertani,  
Italy, 2014*

£13 / £25 / £50

*Full wine list available.***APPETIZERS****CEP & CHESTNUT MUSHROOM SOUP***prosciutto & truffle croquette.....* £6**CRISPY DUCK SALAD***watermelon, bean sprouts, pomegranate,  
soy & sesame dressing.....* £8**THAI HOT & SOUR SOUP***shrimp wonton, spring onion, chilli & corriander.* £6**CHICKEN LIVER PARFAIT***toasted brioche, apple & raisin chutney.....* £8**FRITTO MISTO***Vietnamese & tartar dipping sauces.....* £9**3 VARIETIES OF DIM SUM***chicken, pork & prawn dumplings  
served with dipping sauces.....* £10**SEARED SCALLOPS***Stornoway black pudding & celeriac purée.....* £12**CRISPY GOATS CHEESE***beetroot tartare.....* £7**SMOKED HAM & CHICKEN TERRINE***pickles & toasted sourdough.....* £9**ENTRÉES****LOBSTER THERMIDOR***half or whole.....* £17 / £34**LOIN OF HIGHLAND VENISON***creamed potatoes, redcurrants & game sauce....* £19**MONKFISH & PRAWN CURRY***fragrant rice, raita, kachumba,  
puris & mango chutney.....* £19**WHOLE LEMON SOLE***brown shrimp & parsley.....* £19**FISH & CHIPS***mushy peas & tartar sauce.....* £15**BRAISED BEEF BOURGUIGNON***bacon, silverskin onions & mushrooms.....* £17**GRILLED COD***leek, potato & smoked haddock chowder.....* £16**ROAST DUCK BREAST***duck croquette, chestnut purée & chanterelles...*  £18**FISH OF THE DAY***buttered spinach, new potatoes  
& tartar hollandaise.....* Market Price**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***béarnaise / peppercorn /  
garlic butter / black truffle mustard*  
£2**VEGETABLES  
& SALADS**

HAND CUT CHIPS

SPICED RED CABBAGE

BUTTERED NEW POTATOES

CREAMED BRUSSELS SPROUTS &  
NUTMEG

HONEY GLAZED CARROTS

ROCKET &amp; PARMESAN SALAD

GARLIC MUSHROOMS

BROCCOLI WITH  
GARLIC & CHILLI

ONION RINGS

£3

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