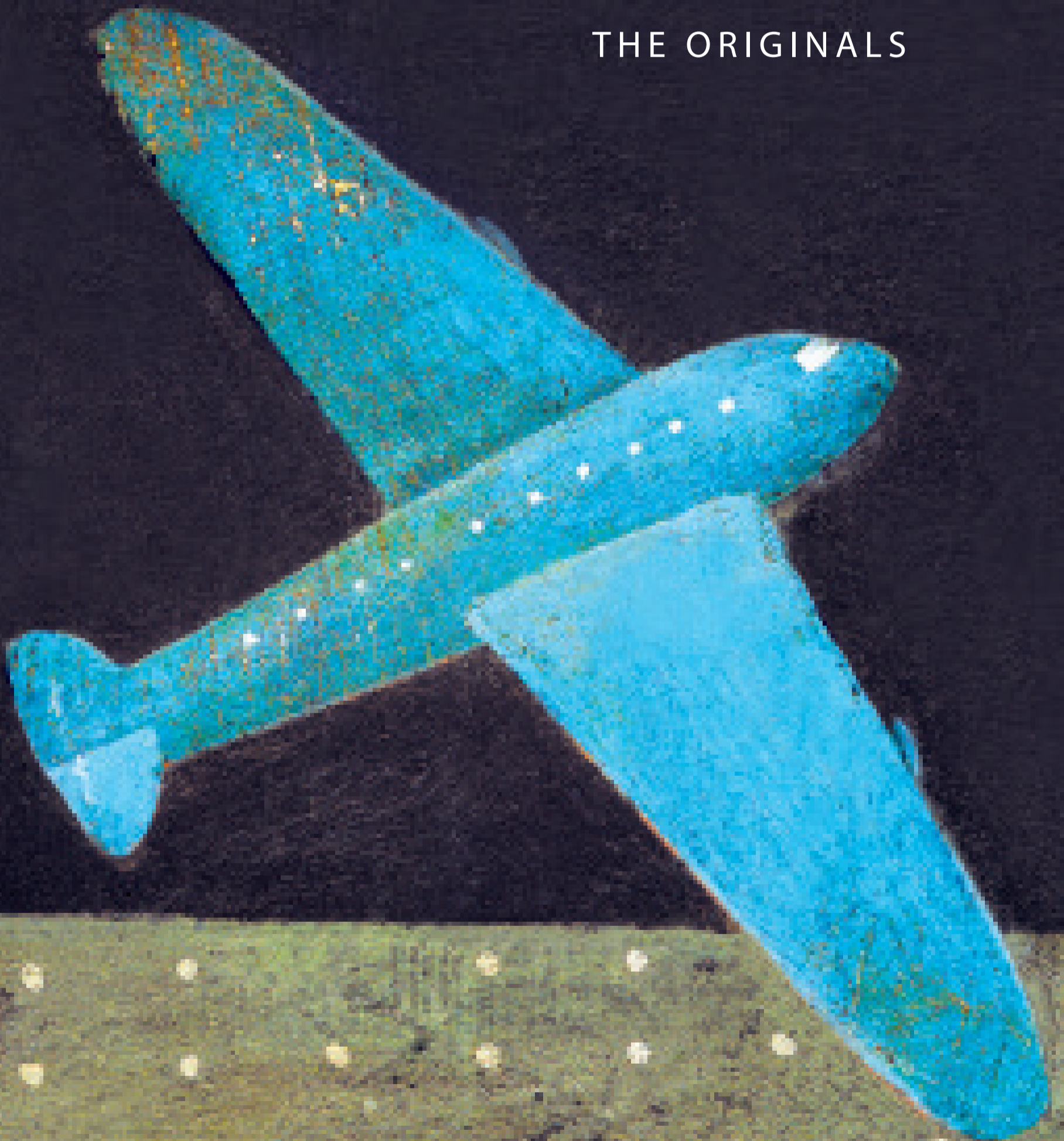


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DAKOTA

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**PGR,**Yealands, Marlborough, New
Zealand, 2016

£9 / £18 / £35

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

COTES DU RHONE,

Domaine Ferraton, France, 2015

£7 / £14 / £28

Red Wine of the Month**SYRAH,**Crasto Superior, Douro,
Portugal, 2014

£10 / £20 / £40

**SUNDAY LUNCH
AT DAKOTA****APPETIZERS****CHICKEN NOODLE SOUP**

spring onion, chilli, lime & coriander..... £5

CRISPY DUCK SALAD

watermelon, bean sprouts, soy & sesame dressing £8

CAPRESE SALADBurrata, San Marzano tomatoes,
basil & aged balsamic £7**CHICKEN LIVER PARFAIT**

toasted brioche, apple & raisin chutney £8

FRITTO MISTO

Vietnamese & tartar dipping sauces £9

3 VARIETIES OF DIM SUMchicken, pork & prawn dumplings
served with dipping sauces..... £10**SEARED SCALLOPS**

chorizo, chickpea & red peppers..... £12

DRESSED CRAB

spiced tomato jelly & Amalfi lemon..... £10

SMOKED HAM & CHICKEN TERRINE

pickles & toasted sourdough £9

BRUSCHETTA

roast zucchini, ricotta, lemon & olive oil..... £6

ENTRÉES**LOBSTER THERMIDOR**

half or whole £17 / £34

MONKFISH & PRAWN CURRYfragrant rice, raita, kachumba,
puris & mango chutney..... £18**ISLE OF GIGHA HALIBUT**buttered spinach, new potatoes
& tartar hollandaise..... £20**WHOLE LEMON SOLE**

brown shrimp & parsley..... £19

FISH & CHIPS

mushy peas & tartar sauce £14

BRAISED SCOTCH BEEFceps, bacon, silverskin onions,
gremolata & creamed potatoes..... £15**GARTMORN FARM CHICKEN**Alsace bacon, new season peas & baby
gem lettuce £16**ROAST RUMP OF LAMB**

sautéed potatoes, confit tomatoes & salsa verde £17

GRILLED COD

artichoke purée & Scottish girolle mushrooms ... £18

THE GRILLCooked simply over
hot coals**RIB EYE (340g)**

£25

SIRLOIN (340g)

£26

FILLET (250g)

£30

STEAK FRITES (220g)

rump steak

& French fries

£18

**HOUSE HAMBURGER
DELUXE (220g)**

chopped steak,

brioche bun, emmental

& French fries

£17

Saucesbéarnaise / peppercorn /
garlic butter / black truffle mustard

£2

**VEGETABLES
& SALADS**

HAND CUT CHIPS

FINE BEANS WITH CONFIT
SHALLOTS & TOMATO

PANZANELLA

BUTTERED NEW POTATOES

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.