THE LEWISHAM

STARTERS	
Soup of the day (v) served with petit pain bread and paprika butter	£5.45
Braised pork belly and king prawns (ng) served with black pudding, apple and cider puree and Bordelaise sauce	£6.95
Steamed mussels with pear and cider cream sauce and ciabatta bread	£6.95
Bubble and squeak cake (ng) topped with poached egg, crispy pancetta and Hollandaise sauce (vegetarian option available)	£5.95
Duck liver, pork and orange parfait with spiced plum and apple chutney and toasted brioche bread	£5.95
Deep fried Brie (v) with pumpkin seed crust, spiced plum and apple chutney and mixed leaf salad	£5.95
Grilled lamb koftas (ng) with roasted Mediterranean salad, tzatziki and rocket leaves	£6.95
Skillet king prawns marinated in smoked paprika, garlic, chilli and coriander with toasted ciabatta and grilled lime	£7.95
Mushroom and bean pâté (ve) with red onion marmalade and toasted granary bread	£5.45
BBQ chicken wings (ng) with blue cheese dip and mixed leaf salad	£5.95

SHAKING PLATES	
Boxed baked Camembert (v) served with spiced plum and apple chutney, celery and ciabatta bread	£10.95
Mediterranean platter Grilled halloumi, lamb koftas, roasted Mediterranean vegetables, tzatziki, red pepper hummus zucchini rolls and pitta bread	£13.95

SUNDAY ROASTS

Every Sunday we're doing the best roasts in town!

SIDES £2.95

Onion rings • Colcannon mash • Sweet potato fries

Seasoned chips • Panaché of vegetables • Fattoush salad

AFTERNOON TEA

Available from £16.95pp

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Spiced caju served with	n chicken salad (ng) fattoush salad and tzatziki dip
	rmesan pangrattato d potatoes, fricassee of bacon, peas and
Braised por with orange and an appl	rk belly e marmalade glaze, colcannon mashed j e and cider jus
served with	n b shank (ng) spring onion mashed potatoes, green l rland sauce
8oz beef bu with cheese and seasone	on toasted brioche bun, mayonnaise, g
King prawr with garlic,	linguine cherry tomato, chorizo, spring onion,
	seabass fillets (ng) erranean couscous, tomato salsa and ol
Steamed m with pear an	ussels nd cider cream sauce and ciabatta brea
Fish and ch with tartar	t ips * sauce, mushy peas and grilled lemon
Roasted bu topped with	tternut squash risotto (v) (ng) a a poached egg, rocket and basil oil (ve
	l loumi burger (v) oche bun, mushroom, red pepper humn
	STEA

6oz Fillet steak (ng)	£21.95
8oz Sirloin steak (ng)	£19.95
Steak sauces Peppercorn, Béarnaise, Diane	£2.25

CHILDREN £5.45

Beef burger and chips • Chicken goujons and chips • Fish goujons and chips • Linguine in tomato sauce (v)

(v) Vegetarian (ve) Vegan (ng) Recipe without gluten (*) This dish can be made without gluten. Some of our dishes may contain nuts, nut derivatives or bones and we cannot guarantee the total absence of allergens in our dishes. Allergy advice available upon request.

— MAINS –

	£9.95
d a pinot grigio cream sauce	£13.95
potatoes, black pudding	£13.95
beans, honey glazed carrots	£16.95
gem lettuce, tomato, gherkin	£12.95
sweet chilli and coriander	£13.95
ive tapenade	£16.95
d	£10.95
	£12.95
egan option available)	£9.95
nus and seasoned chips	£10.95

10oz Argentinean angus ribeye steak (ng) £22.95 10oz Rump steak (ng) £16.95 All steaks are served with tomatoes, flat field mushrooms and seasoned chips

