

The
DARTMOUTH ARMS

Sunday 3rd April

served Noon until 6pm

To Start

*Homemade Cauliflower & Mature Cheddar Soup
served with Freshly Baked Bread.*

Beetroot Falafel , Sweet Chilli Sauce (V)

Tempura Vegetables Homemade Soy & Lime Dipping Sauce

The Main Event

Roast Rump of Beef - Cornworthy

Roasted Shoulder of Pork - Totnes

Nut Roast

all served with roasted potatoes, Yorkshire pudding, homemade gravy and seasonal vegetables.

Southern Fried Chicken Burger, Bacon & Cheese , Seasoned Fries, Salad, Homemade Coleslaw

Smokey 3 Bean Chilli (V by request)

Harrisa & Tomato Mussels, Cajan Fries

To Finish

Chef Rob's Chocolate & Salted Caramel Tart, Clotted Cream

Sticky Toffee Pudding, Vanilla Ice Cream

Cheese Board with usual accompaniments

Vanilla Ice Cream (v)

One Course £14.95

Two Courses £18.95

Three Courses £21.95

to book

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The **DARTMOUTH ARMS**

Under 12's only

Children's Roast (half price of an adults)

Spaghetti Bolognese, Garlic Bread

Scampi, Chips and Peas

Ice Cream or Organic Ice Lolly

Wines

	175ml	250ml	Bottle
Pinot Grigio (Italy)	£5.50	£7.25	£21.00
Sauvignon Blanc (Chile)	£6.00	£7.50	£22.00
Chardonnay (Australia)	£6.00	£7.50	£22.00
Rose (Italy)	£6.00	£7.50	£22.00
Merlot (Chile)	£5.50	£7.25	£21.00
Shiraz (Australia)	£6.00	£7.50	£21.00
Tempranillo (Italy)			£24.00
Prosecco (Italy)	£5.50 (125ml)		£24.00