

Dartmouth House

Members' Lounge

Breakfast Menu

MORNING BAKERY

Butter croissant | £2.50

Pain au chocolat | £2.70

Almond croissant | £3.00

Vegan apricot croissant | £2.50

Chocolate & hazelnut croquant | £2.70

Orange & cinnamon bun | £2.20

Montgomery cheddar & vine plum tomato croissant | £2.50

Banana bread with pineapple & vanilla compote, toasted coconut crunch | £2.20

BOWLS

Goji coconut & chai granola, yoghurt, new season berries | £3.70

Rhubarb & golden raisin overnight gluten free oats | £3.00

Matcha chai bowl: seasonal fruits, dates, cacao nibs, toasted seed, almond milk | £3.50

ON TOAST

Toasted rosemary focaccia, vine tomato fondue, avocado, toasted pine nuts, basil | £4.50

Toasted sourdough, with whipped dill butter, smoked salmon, free range scrambled
Clarence Court eggs | £5.00

If you have any allergies or food intolerances please advise when ordering

Lunch & All Day Menu

NIBBLES

Smoked salted almonds | £2.70

Marinated Nocellara olives with thyme, lemon, chilli | £3.50

Padron peppers, lime & coriander salt | £3.20

Beetroot & butter bean humus, pickled seasonal vegetables | £3.00

Roasted end of season duck scratchings | £3.50

SMALL PLATES

Land

Braised beef shin croquettes, house heritage piccalilli, bone marrow crumb | £8.00

Sutton Hoo chicken and chorizo ballotine, sweetcorn rib, confit shallot, coriander | £7.00

Rivers & Sea

Confit chalk stream trout, turnip, onion ash, dill emulsion | £7.50

Stone sea bass ceviche, fennel, pink grapefruit, pistachio & Aleppo pepper | £7.00

Smoked haddock kedgerree scotch egg, lime leaf aioli | £6.70

Plant

Wild mushroom tacos with ash goats' cheese, roscof onions, toasted cashew nuts | £6.50

Roasted aubergine, confit tomato, spiced chickpeas, yoghurt dressing, homemade flat bread | £6.50

Whipped Sussex Slipcote, pickled beets, candied walnuts, baby watercress | £6.00

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CLASSICS

Classic tiger prawn cocktail | £9.00

Club sandwich; roast Sussex chicken, smoked steaky bacon, Arlington free range egg, truffled iceberg, beef tomato | £7.50

Bookmakers' sandwich; seared Hereford bavette, lyonnaise onions, gentleman's relish | £8.00

Waldorf salad; pickled grapes, toasted walnuts, apple, celery | £7.50

Classic Caesar salad; aged Parmesan, sea salt croutons, anchovies | £7.50

SIDES | £3.50

Truffle & Parmesan skin on fries

Split green beans, almond butter

Smashed Jerusalem artichokes, basil

SWEET

Whipped White Chocolate parfait, tahini caramel, walnut sponge, popped corn | £7.00

TO SHARE

London smoke & cure heritage breed charcuterie; air-dried snacking salami, smoked nduja, coppa, bresaola, air-dried chorizo | £15.50

Hot Smoked salmon & dill pate, cured local mackerel, tiger prawns, Morecombe Bay potted shrimp, fennel salad, house pickles, toasted rye bread | £17.00

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AFTERNOON TEA & TIPPLES

Champagne Traditional English Afternoon Tea | £25.00pp
Homemade scones, finger sandwiches, cakes & fancies

CAKES | £3.50

Rhubarb, marzipan & citrus slice

Yuzu, bee pollen, polenta cake

White chocolate & steam ginger blondie

Salted sticky date loaf, dark chocolate crème diplomat

Seasonal fruit tart

TEA, COFFEE, CHOCOLATE

MILKWOOD
ARTISAN TEA | LONDON

Tea by Milkwood

Breakfast, Chamomile, Peppermint,
Rooibos | £2.50

Jasmine Silver Tip, China Green
Leaf, Genmaicha, Lemongrass,
Earl Grey, Lemon Verbena | £3.00

Fresh Mint Tea | £3.00



PRESS COFFEE & CO

Coffee by Press Coffee

Espresso | Americano | Flat White |
Latte | Cappuccino | £3.00

Espresso Tonic | £3.50

Matcha Latte,
Iced Matcha Latte | £4.00

Hot Chocolate | £3.00

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