

THE DULWICH WOOD HOUSE

ALL DAY MENU

SHARERS

Billingsgate Board £15.00

Home cured salmon, shallot & caper dressing, rye cracker, breaded whitebait, smoked mackerel pate, lemon mayo, mixed olives

Whole baked Somerset Camembert (v) £15.00

Whole roasted garlic, yellow chicory, onion chutney, sourdough

British cured meats £15.50

Suffolk fennel salami, chorizo, Oxsprings cured ham, sourdough, olives

STARTERS

Tear & share focaccia, whole roasted garlic, olive oil (to share) (v) £5.00

Roasted carrot soup, drizzle truffle oil, beer bread (v) £5.00

Home cured salmon, shallot & caper dressing, homemade rye cracker £7.50

Garlic wild mushrooms on toast, poached hen's egg (v) £6.50

Shetland rope-grown mussels steamed in Young's ale, beer bread £7.00 / £13.50

Salt beef & smoked potato croquettes, pickled red cabbage £6.00

MAINS

Prime British beef burger, cheese, pickle, ale onions, ketchup, mayo & hand cut chips £11.50

Grilled baby plaice, caper butter sauce, crushed Cornish new potatoes £12.50

21 day aged sirloin, roasted bone marrow, hand cut chips, peppercorn sauce £18.50

Posh chicken kiev, celeriac mash, winter greens & lardons £12.00

Quinoa, feta, broccoli, pumpkin seed salad (v) £10.50

Slow roasted pork belly, black pudding, celeriac remoulade, apple sauce £12.50

Classic London bangers, creamy mash, onion gravy £10.50

Ale battered haddock, chips, mushy peas & tartar sauce £11.50

Wild mushroom, pearl barley risotto, shaved parmesan & truffle oil £12.50

SIDES ~ all £3.50

Chicory & mixed leaf salad • Winter greens & lardons

• Hand cut chips • Crushed Cornish new potatoes • Mac & cheese

DESSERTS

Banana sticky toffee pudding, toffee sauce, salted caramel ice cream £6.00

Apple & blackberry crumble, vanilla custard £6.50

Chocolate delice, kirsh cherries £6.00

Cheeseboard, crackers, spicy pear chutney £8.50

(Sussex Charmer, Cornish Blue, Rosary Goat's, Cornish brie)

White wine

	175ml	250ml	Bottle
Dry, fresh and zesty			
White Rioja, <i>Bodegas, El Coto, Spain 2012</i> "Best Buy" as recommended by Wine Enthusiast <i>Clean & rounded, with a streak of lime</i>	5.40	7.10	19.95
Ugni Blanc/Colombard, <i>Old Vines, Le Sanglier, France 2012</i> <i>Fresh, crisp & dry – perfect with salads & seafood</i>	4.75	6.25	17.30
Sauvignon Blanc, <i>Terra Mater Vineyard Reserve, Maipo Valley, Chile 2012</i> <i>Zippy & clean with fresh tropical fruit aromas</i>	5.55	7.50	21.40
Pinot Grigio Garganega, <i>Villa Borghetti, Italy 2012</i> <i>Light & smooth with lemon & honey flavours</i>	5.25	6.85	19.35
Sauvignon Blanc, <i>Mission Estate, Marlborough, New Zealand 2012</i> <i>Vibrant & intense fruit from NZ's oldest winery</i>	6.80	9.30	26.95
Aromatic and exotic			
Pouilly-Fumé Sauvignon Blanc, <i>Les Moulins à Vent, Loire Valley, France 2011</i> <i>Distinctive fresh minerality & lovely balance</i>			28.50
Riesling, <i>Mission Estate, Hawke's Bay, New Zealand 2012</i> <i>Deliciously fresh, medium dry Riesling & just under 11% ABV</i>	6.65	9.15	26.45
Chablis, <i>Jean-Marc Brocard, Burgundy, France 2011</i> <i>Delicate apple notes & a perfectly balanced minerality</i>			29.50
Albariño, <i>Bodegas La Val, Rias Baixas, Spain 2011</i> <i>Rounded & smooth with a citrusy edge</i>			27.45
Fuller flavoured and rounded			
Unoaked Chardonnay, <i>Crystal Brook, South Australia 2012</i> <i>Packed with pineapple & tropical fruit flavours.</i>	5.80	7.85	22.40
Chenin Blanc, <i>Keate's Drift, South Africa 2012</i> <i>Honeyed & rounded with a lovely crisp aftertaste</i>	5.00	6.65	18.35
Chardonnay, <i>Alta Vista Premium, Argentina 2011</i> <i>5* Robert Parker Rated Winery</i> <i>Rich fruit aromas & delicate buttery notes</i>	6.70	9.15	25.95
Marsanne, <i>All Saints Estate, Rutherglen, Australia 2011</i> <i>International Wine Challenge Award Winner</i> <i>Crisp, rounded & refreshing with lime, peach & honey</i>			26.95

Rosé wine

Rioja Rosado, <i>Bodegas El Coto, Spain 2012</i> "Recommended rosés of the world", Wine Spectator <i>Dry & fresh with wonderful strawberry & raspberry fruit</i>	5.30	7.05	19.45
Côtes de Provence Rosé, <i>Coteaux Marins, St Tropez, France 2011</i> <i>A lovely pale salmon colour, with delicate fruit flavours in a crisp dry style</i>	6.20	8.45	23.90
Organic Rosé, <i>Terra Sana, François Lurton, France 2012</i> <i>Full flavoured rosé made from hand-picked organic grapes</i>	6.05	8.25	23.40

Dessert wine & Port

	125ml	375ml (Bottle)
Botrytis Semillon, <i>Buller, Victoria, Australia 2010</i> <i>A multi-award winning wine with incredible intensity, with apricot & marmalade flavours</i>	8.60	23.90
Rutherglen Muscat, <i>All Saints, Victoria, Australia</i> <i>Gold Medal, International Wine & Spirit Challenge</i> <i>A real treat – enjoy with bread & butter pudding or chocolate delice</i>	8.00	22.40
Tawny Port, <i>Warre Otima, 10 year old Tawny</i> <i>Aged in barrel for 10 years to give a gentle rounded port of great quality</i>	100ml 6.35	500ml (Bottle) 29.50

Red wine

	175ml	250ml	Bottle
Lighter, juicy and supple			
Rioja Crianza, <i>Bodegas, El Coto, Spain 2009</i> <i>Spain's favourite Rioja. smooth & rounded with delicious red berry fruits & oak</i>	6.20	8.20	23.00
Carignan/Grenache, <i>Old Vines, Le Sanglier, France 2012</i> <i>Brambly, spicy and very moreish!</i>	4.75	6.25	17.30
Pinot Noir, <i>Domaine Le Grange Le Haut, France 2012</i> <i>Light, elegant & soft with cherry flavours</i>	5.80	7.85	22.40
Beaujolais Villages, <i>Vieilles Vignes, Château de Châtelard, Beaujolais, France 2012</i> <i>Fruit- filled Beaujolais from an artisan, award-winning producer</i>			23.40
Medium bodied			
Sangiovese, <i>Vignetti Crocillia, Puglia, Italy 2010</i> <i>Warming spice & ripe dark fruits with savoury undertones</i>	5.10	6.70	18.85
Merlot/Cabernet, <i>Domaine Condamine L'Evêque, France 2012</i> <i>Pulsating with chunky, plummy fruit</i>	5.25	6.85	19.35
Pinot Noir Reserve, <i>Mission Estate, Central Otago, New Zealand 2012</i> <i>Sumptuous NZ Pinot Noir with super smooth, ripe cherry fruit</i>			29.50
Zinfandel Shiraz, <i>Terra Mater Reserve, Chile 2011</i> <i>Chunky damson fruit and spice with sweet, soft tannin</i>	5.55	7.50	21.40
Robust, powerful and spicy			
Malbec, <i>Alta Vista Premium, Mendoza, Argentina 2010</i> <i>5* Robert Parker Rated Winery</i> <i>Delicious concentration of ripe black fruits & spicy nuances</i>	6.30	8.60	24.95
Shiraz, <i>You, Me and the Gatepost, Western Australia 2010</i> <i>James Halliday Rated 5* for 7th Year Running</i> <i>Seductively ripe, rounded and spicy</i>	6.30	8.60	24.45
Merlot, <i>Highwood Estate, McLaren Vale, Australia 2011</i> <i>Bursting with ripe, plummy fruit flavours & creamy vanilla</i>	6.90	9.50	27.45
Durif, <i>All Saints Estate, Rutherglen, Australia 2010</i> <i>Durif is a relative of Shiraz and this one is a real treat!</i> <i>Ripe berries and perfectly balanced tannin</i>			26.95
Grande Reserve Malbec, <i>Terroir Selection, Alta Vista, Mendoza, Argentina 2009</i> <i>Silver Medal, International Wine Challenge</i> <i>Intensely ripe, velvety and seductive with a beautifully long finish</i>			35.55

Champagne & Prosecco

	125ml	750ml
Prosecco, <i>Brut NV, Cuvée Revino, Italy</i> <i>Fresh, dry, moreish sparkling wine</i>	5.55	26.45
Cockburn and Campbell Champagne, <i>Brut NV, France</i> <i>Silver Medal, Decanter World Wine Awards</i> <i>Delicious, rounded & complex from the superb Beaumont de Crayères producer</i>	8.65	40.65
Laurent Perrier, <i>Brut NV, France</i> <i>Crisp, fresh and elegant</i>		52.80
Raboso Rosato, <i>Brut NV, Donna Trevigiana, Prosecco, Italy</i> <i>Our rosé version of the Prosecco. Deliciously dry, fruit driven & vibrant pink fizz</i>	5.55	26.45
Veuve Clicquot, <i>Brut NV, France</i> <i>Beautifully balanced, delicate and fresh</i>		62.90