

F O O D

TO START

Bread selection VG **3**
Olives and roasted almonds VG **4.50**
Cavolo nero crisps VG **4**
Sweet potato and broccoli velouté VG **6**

Nachos and smashed avo VG **6.50**
Fried soft shell crab with aioli **8**
Baked meatballs with spicy sauce **7.50**

HEALTHY

CHARGRILLED CHICKEN **14**

Marinated chicken thigh served with a mixed leaf salad with a choice of garlic and lemon or spicy sauce

BURRATINA v **12**

Fresh burrata served with stir fried endive, black olives, capers, EVO oil and basil tips

POKE BOWL **16**

Steamed sushi rice, tuna tartare, orange segments, sliced avocado, cherry tomatoes, soy sauce, EVO oil and sesame seeds

MONKFISH **15**

Steamed and grilled monkfish fillet with a seasonal vegetable carpaccio and mixed leaf salad. Served with a lemon, chilli and EVO oil dressing

DOLPHIN SQUARE SALAD v **14**

Pear and blue cheese, toasted pecans, mixed endive leaves, Lollo lettuce and EVO oil. Served with a blue cheese dressing

CAULIFLOWER STEAK VG **12**

Marinated in spices, garlic and flat leaf parsley. Served with a rocket and cherry tomato salad

HEARTY

ENTRECÔTE **28**

Chargrilled 30 day dry-aged Angus Italian beef (280g). Served with rosemary Maldon salt

PARMIGIANA v **13**

Oven-baked aubergine parmigiana with smoked mozzarella, tomato sauce and basil. Served with chargrilled sourdough bread

'THE' BURGER **16**

Signature beef burger, sliced tomato, grilled onion, lettuce, fresh smoked mozzarella, crispy bacon. Served with chunky chips

CHICKEN BURGER **15**

Buttermilk fried chicken burger, lettuce and citrus mayo. Served with chunky chips

PORK-ETTA **16**

15-hour slow cooked pork belly, roasted sweet potato in garlic and chilli butter with broccoli rabe. Served with red wine jus

NEAPOLITAN LASAGNA **14**

Oven-baked pasta layered with meatballs, smoked mozzarella, salami, Parmesan, tomato sauce, basil and EVO oil

SIDES

Chunky chips **5**
Truffle chips **6**
Roasted sweet potato in garlic and chilli butter **5**
Green salad **4**
Rocket salad, cherry tomato and Parmesan shavings **5.50**
Broccoli rabe with chilli **6.50**

DESSERT

Tiramisu v **6**
Baked Sicilian Cassata v **6**
Affogato v **4**
Ice cream v **2.50** (per scoop)
– a choice of hazelnut, chocolate or vanilla
Sorbet VG **2.50** (per scoop)
– a choice of lemon or raspberry

FOR ALLERGENS, PLEASE ASK YOUR SERVER. VG-VEGAN

D R I N K S

COCKTAILS OUR WAY

Negroni **9**
Campari Spritz **8**
Aperol Spritz **8**
Gin-T Rosa **8**
Old Fashioned **9**
Amaretto Sour **8**
Espresso Martini **9**

Cosmopolitan **8**
Chilli Moscow Mule **8**
Margarita **9**
Mojito **8**
Dolphin Bellini **7**
South Pacific **8**
– Campari, Dark Rum, Orgeat
syrup and lime juice

SPIRITS
Nikka from The Barrel **5**
Remy Martin VSOP **5**
Malavida tequila reposado **5**
Limoncello **4**
Single spirit 25ml+ mixer on request
Double spirit 50ml+ mixer on request

WINE

WHITE

New Zealand Sauvignon Blanc
'The Wave'
175ml **6** / bottle **25**

Falanghina Irpinia 'Bellaria'
175ml **8** / bottle **30**

Sancerre 'Les Lorys' Goulaine
bottle **40**

RED

Montepulciano d'Abruzzo 'La Deliziosa'
175ml **6** / bottle **25**

Domaine 'Les Ors' Limoux Rouge
175ml **8** / bottle **30**

Valpolicella Ripasso 'Pasqua' **50**

Barolo 'Cavalieri di Moasca' DOCG **70**

ROSÉ

La Baume Rosé
175ml **7** /bottle **30**

SPARKLING WINE
Organic Prosecco 'Proverbio'
125ml **6** / bottle **28**

CHAMPAGNE
"R" de Ruinart NV **100**

B E E R

DRAFT

Camden Town Hells Lager **3.50/6**
Camden Hell PA **3.50/6**
Golden Goose **4/6.50**

BOTTLED

Goose Island IPA 355ml **6**
Peroni 330ml **4.50**
Corona 330ml **4.50**

CIDER

Stella Cidre 500ml **5.50**

T E A S & C O F F E E S

English Breakfast **2** - Peppermint
Earl Grey - Super Fruit - Green **2.50**
B&G Infusion **2.50**
– fresh mint, lemon and ginger
Espresso **2.50**
Macchiato **2.80**
Latte - Cappuccino - Chai
Hot chocolate - Mocha **3**
Matcha with syrup **3.50**

S O F T D R I N K S

Juice (orange/apple/cranberry) **2**
Coke / Diet Coke / 200ml **2**
Cloudy lemonade 275ml **2**
Fanta 250ml **2**
Ginger beer 200ml **2**
Still / Sparkling water
330ml / 750ml **2/3.50**

S M O O T H I E S

Sunrise **5**
Oat milk, banana, mixed
berries, Greek yogurt,
peanut butter and chia
seeds

Soul **5**
Avocado, mango, coconut milk, orgeat
syrup, lime juice and coconut flakes

Bar &
Grill

PIMLICO SW1