



The Dolphin is like our home, with each room offering a unique space for meetings, games, events, or parties. And when the weather warms up, our garden becomes part of the fun too.

We believe every event should be personal to you, so consider this booklet a guide to what we offer—feel free to challenge us with your ideas!

For groups of up to 12 (indoors), you can book instantly online. For larger parties, you can reserve your space online to secure your spot while we work out the details with you.

During peak times, like Christmas, we tend to fill up quickly, so please let us know your plans as soon as they start taking shape.

Each event is priced individually, but we generally avoid room hire fees, preferring you spend your budget on food, drinks, and fun.

With five bedrooms and two private dining rooms, we can host business meetings for up to 40 people, with a breakout room for 12.

While we don't allow DJs or bands for private events to maintain the atmosphere across the venue, we partner with a great playlist creator and have plenty of ideas for extras to make your party memorable.

Ready to get the party started?



SET MENU 2/3 COURSE £26/£31

STARTERS

Hot smoked salmon, apple and cucumber bruschetta
Ham hock terrine, piccalilli
Roasted red onion Tarte tatin, Cheddar mascarpone (VE)
Tuscan tomato soup and crusty bread (V)

MAINS

Pan fried sea bass fillet, roasted potatoes, salsa verde & lemon
Pot roasted topside beef with juniper berries and wild
mushroom, herb dumpling
Roasted stuffed chicken breast with spinach, sun-dried tomato
& Cheddar mash
Potato gnocchi, butternut squash, crispy sage, parmesan (V)

DESSERTS

Sticky toffee pudding, clotted cream
Chocolate brownie chocolate sauce & honeycomb ice cream
Pear and apple tart tatin, orange sorbet



BUFFET - £23.50 PER PERSON

Charcuterie platter, house pickles and olives
Hot smoked salmon, cucumber lemon &
crème fraiche bruschetta
Four cheese flatbreads with rocket (VE)
Chorizo & pancetta flatbread with pink pickled onion
Slow cooked pork tenderloin and chimichurri (GF)
Crispy baked BBQ chicken wings (GF)
Chocolate brownie board (VE)
Sticky toffee pudding board (VE)

Served along with.....

Tangy cabbage slaw (VE)
House salad (V)
Skinny fries (V)
Bread board (VE)

SWAP OUT OPTIONS - BUFFET

Honey mustard sausages
Beef tomato and goats cheese puff pastry tarts (VE)
Piri piri roast chicken legs (GF)
New potato with garlic butter (VE)
Greek salad (VE)



SHARING SNACKS

SMALL/LARGE - £18/£22 PER ITEM

MINIMUM ORDER £90

Vegan anarchic pesto balls (V)

Hot smoked salmon, lemon & dill cream cheese on toast

Falafel bites, smoked garlic ketchup (V)

Gluten free fish and chips (GF)

Gluten free tofu-fish and chips (GF, VE)

Courgette and aubergine fitters with Sriracha mayo (V)

Cajun chicken skewers

Korean BBQ spiced tempeh skewers (V)

Mini chive & chili potato cake (V)

Crispy paprika potatoes, lime sea salt (V)

Triple cooked chips, aioli (VE)

SLIDER BOARD - £28/ BOARD

Monterey Jack cheeseburger

Cajun chicken burger sliders

Falafel burger with smoked garlic ketchup (V)

Breaded haddock and tartare sauce



PIZZA MENU

Margherita	£10.50
plum tomato sauce, fresh Fior di Latte Mozzarella, Parmesan, olive oil & basil	
Marinara	£10.00
plum tomato sauce, garlic oil, basil & Sicilian oregano	
Mushroom	£11.95
white ricotta sauce, fresh Fior di Latte Mozzarella, mushrooms, Parmesan, white truffle oil & basil	
Ham & mushroom	£12.95
plum tomato sauce, smoked ham, mushrooms, fresh Fior di Latte Mozzarella & basil	
Pepperoni	£12.95
plum tomato sauce, mixed pepperoni sausages, fresh Fior di Latte Mozzarella & basil	
Nduja	£12.95
plum tomato sauce, spicy Calabrian nduja, fresh Fior di Latte Mozzarella & basil	
Salsicca & Friarielli	£13.95
oven roasted fennel sausage, smoked mozzarella, fresh Fior di Latte Mozzarella, Italian wild broccoli, fresh red chili & basil	
Romana	£13.50
plum tomato sauce, fresh Fior Di Latte Mozzarella, Kalamata olives, capers, anchovies, basil & oregano	
4 Stagioni	£13.95
plum tomato sauce, smoked ham, fresh Fior di Latte Mozzarella, mushrooms, artichokes, black olives & basil	
5 Formaggi	£13.50
fresh Fior Di Latte Mozzarella, Gorgonzola, smoked Provola, Parmesan, goat's cheese & basil	
Buffala	£13.50
plum tomato sauce, fresh Buffala di Campana, extra virgin olive oil & basil	
Capriciosa	£13.95
plum tomato sauce, fresh Fior di Latte Mozzarella, Cotto ham, mushrooms, artichokes, black olives, anchovies & basil	



Pizza Dolphin **£14.95**

plum tomato sauce, mixed frutti di mare, fresh Fior di Latte Mozzarella & basil

Tonno **£13.95**

plum tomato sauce, tuna, fresh Fior di Latte Mozzarella, Kalamata olives, red onion & basil

Calzone **£12.95**

plum tomato sauce, fresh Fior di Latte Mozzarella, smoked Provola, ham, Italian sausage, roasted peppers

Freschissima **£13.95**

plum tomato sauce, fresh Fior di Latte Mozzarella, wild rocket, Parma ham, shaved Parmesan/Grana, olive oil & basil

Vegetarian **£12.95**

plum tomato sauce, fresh Fior di Latte Mozzarella, roasted peppers, olives, grilled zucchini & aubergines

Wrustel & Patatine **£13.50**

plum tomato sauce, fresh Fior di Latte Mozzarella, German wrustel, chips & basil

Meaty **£15.50**

plum tomato sauce, fresh Fior di Latte Mozzarella, ham, pepperoni, Italian sausage & nduja

Vegan Pepperoni **£12.95**

plum tomato sauce, vegan cheese, vegan pepperoni & basil

Vegan Margherita **£10.50**

plum tomato sauce, vegan cheese, olive oil & basil

Vegan Vegetarian **£12.95**

plum tomato sauce, vegan cheese, roasted peppers, mushrooms, olive oil & basil