

# mour DAKOTA

HOTEL | BAR | GRILL

Dakota Nottingham  
Junction 27 on M1  
Lakeview Drive  
Sherwood Park  
Nottingham  
NG15 0EA  
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www.dakotannottingham.co.uk



**Bar menu available**  
11.00 am to 7.00 pm

**Grill Breakfast**  
Monday to Friday  
6.30 am to 10.00 am  
Saturday and Sunday  
7.00 am to 10.30 am

**Grill Lunch**  
12.00 pm to 2.30 pm

**Grill Dinner**  
6.00 pm to 10.00 pm

*Room service menu available*

## Summer Menu 2010

### appetisers

olives marinated with garlic and herbs (v)	2.50
selection of freshly baked bread with extra virgin olive oil and balsamic vinegar (v)	2.50

### starters

homemade soup of the day (v)	4.50
potted fresh water crab with little gem lettuce, wild garlic aioli	7.50
grilled new season English asparagus, rocket salad, shaved parmesan and truffle oil	6.00
sauté free-range chicken livers, spicy cous-cous, vanilla & chilli dressing	5.50
Scottish rope-grown mussels steamed with lime, lemon grass, chilli & coriander	5.50
crispy tart of plum tomato & aubergine, rocket salad and Cropwell Bishop goats cheese dressing (v)	5.00
grilled king prawns, water melon & feta cheese salad	7.00
crispy squid, basil mash, chorizo & pepperdew dressing	6.00
sauté of scallops, black pudding fritters, celeriac puree	8.00
wild mushroom risotto with shaved parmesan and truffle oil (v)	starter 5.00 main 11.00
potato gnocchi with roasted butternut squash, sage and parmesan butter (v)	starter 4.50 main 10.00

### grill

10 oz steak frites	13.50
10oz rib eye steak	19.00
10 oz sirloin steak	19.50
7oz English fillet steak	21.00

*add a sauce to your steak – béarnaise, peppercorn, red wine or garlic mayonnaise 1.50*

corn fed chicken breast infused with lemon, garlic and thyme 12.50

*All above served with hand cut chips & watercress salad*

### main courses

roast belly of pork, cider apple gratin pots, creamed savoy cabbage and sage jus	15.00
tempura sole fillets, sauté pak choi, chilli jam	16.00
char-grilled tuna, niscoise salad, Jersey royal potatoes, garlic mayonnaise	16.00
roasted lamb fillet, sauté kidney, little sheppards pie, buttered carrots	17.00
Scottish rope-grown mussels steamed with lime, lemongrass, chilli & coriander with hand cut chips & fresh mayonnaise	11.00
grilled calves liver, sticky onion confit, pomme puree, sage dressing	14.00
halibut wrapped in pancetta, creamed leeks, Jersey royal potatoes	15.00
roast free-range chicken, oak smoked bacon, fine green beans, pan juices	12.00

### side orders

buttered Jersey royal potatoes with chives	3.00
creamy mash potato	3.00
hand cut chips	3.00
rocket and parmesan salad, with lemon and extra virgin olive oil dressing	2.50
fresh green salad with cherry tomatoes, cucumber, red onion and honey mustard dressing	2.50
seasonal vegetables	3.00

### homemade desserts

Belgian chocolate fondant with white chocolate sorbet	5.50
rhubarb & honey crème brulee with ginger snap cookies	5.00
fresh strawberry Eton-mess	5.00
banana & toffee tarte tatin, rum & raisin ice-cream	5.00
selection of homemade ice creams and sorbets	4.50
gooseberry crumble, vanilla & mascarpone ice-cream	5.00
assiette of Dakota desserts for two – a selection of 5 desserts of the day	15.00
selection of cheese with walnut bread, homemade chutney	6.00

All meat weights denoted are un-cooked.

(v) denotes dishes which are vegetarian.

Due to the presence of nuts in our restaurant, there is a small possibility that nut traces may be found in any of our items.