

The Dolphin & Village Store

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Steak Deal

2 Salter and King Sirloin
steaks, chips, salad with 2
glasses of wine or beer

36.00

Roast & crumble

Every Sunday Lunch enjoy
a two course
Roast and Crumble lunch

14.95

nibbles

Bowl of marinated olives 3.50

Pump Street bakery bread ,oil and balsamic 3.95

Maple glazed chorizo and halloumi 4.50

Green pea and mint houmous, pitta 3.95

Honey and mustard glazed chipolata 3.50

starters

Ask a member of staff for todays soup,
served with Pump Street bread
5.50

Smoked pancetta crostini, sun-blush tomatoes, rocket,
feta, sun flower seeds
7.25

Crispy calamari, sweet honey, soy and sesame seed
dressing
6.95

Roasted wild mushrooms, baby spinach, white truffle
oil, Pump Street toast
6.95

Scottish smoked salmon, pea shoots, radish, cucumber
and dill
7.50

Smooth chicken liver and brandy pate, red onion and
chilli chutney, warm toast
6.95

If you suffer from any allergies then please speak to a member
of staff who can assist you with what allergens are present in
our dishes. Our menu descriptions do not contain every
ingredient that is present in the dish.

mains

Baked fillet of salmon, chorizo, paprika parmentier
potatoes, purple sprouting broccoli
14.25

Suffolk chicken breast, roast lemon and thyme
cous-cous, charred peppers and courgettes, lemon oil
13.50

10oz Salter and King Ribeye steak, grilled
mushroom, tomatoes, smoked paprika butter, chips
21.50

Grilled lemon sole, spinach, butter beans, new
potatoes, white wine cream
14.50

Pan fried calves liver, roast onions, green beans,
creamed mash, red wine gravy
13.95

Mixed bean and root vegetable ragout, crispy onions,
baked sweet potato wedges
12.25

Baked fillet of cod, peas, chunky chips and
tartare sauce
13.50

Parmesan, chilli and butternut squash risotto, rocket
and basil pesto
12.50

Salter and King beef burger, smoked bacon, brie,
chutney, salad and chunky chips
12.50

sides

Chunky chips - 3.50

Skinny sweet potato fries - 3.50

Buttered mash - 3.25

Spring vegetables - 3.25

Salted new potatoes - 3.25

Mixed salad - 3.50

Mac'N'cheese - 3.50

desserts

Bitter chocolate tart, lime curd, chocolate ice cream
5.50

*Baked apple, sultanas, pecans and bourbon, dairy
free ice cream*
5.50

*Selection of cheeses, home-made crackers, chutney,
grapes, celery*
8.50
Add vintage port - 12.50

*Earl grey panacotta, blue berry jam,
gluten free mini scone*
5.50

Espresso crème brulee, amoretto biscuit
5.50

*Sweet potato cheesecake, maple syrup,
toasted 'mallow*
5.50

Sliced melon, papaya and blueberries, frozen yogurt
4.95

Our food ethos...

We are a small family owned and family operate business, we are proud members of our community and concerned citizens of this country. Our shared values and principles are central to our business and our values often go deeper than simply benefitting the family, but also the wider community in which we operate including projects supporting charities that fit our mission.

Our butcher in Aldeburgh ensures that all of our meat is not only sourced as locally as possible but also of the best quality. Our fish comes directly from the markets in Lowestoft sourced only from sustainable stocks. Our bread is from the famous Pump Street bakery in Orford and delivered fresh on a daily basis. Our greengrocer in Leiston is able to offer some top locally grown produce whilst during the warmer months we have daily deliveries of fruit and veg that has been cut just minutes before it arrives from the local allotment just a stones throw away. Even the milk we use is from a local dairy. It doesn't stop with food - our offering on the bar also boasts some great local names. Aspall not only makes the vinegar you put on your chips but is much better known for its award winning cider. You can't come to Suffolk and not have a pint of Adnams, from Southwold just up the coast.

prix fixe

Please ask a member of staff for todays soup

Grilled sardines, tomato salsa, tapenade

Potted smoked ham hock, remoulade, toast
—————

*Procter's sausages, sprouting broccoli, mash,
onion gravy*

*Grilled haddock fillet, green beans, leeks,
new potatoes, basil pesto*

Roast pepper and courgette linguine, rocket and feta
—————

*Bramley apple and rhubarb crumble,
vanilla custard*

Selection of Alburgh ice creams

*Warm chocolate brownie, chocolate sauce, honey
comb ice cream*

2 course 12.95 3 course 15.95

after dinner drinks

<i>Selection of teas</i>	<i>Cappuccino</i>
<i>2.10</i>	<i>2.50</i>
<i>Dom Pedro</i>	<i>Latte</i>
<i>4.95</i>	<i>2.50</i>
<i>Liqueur coffee</i>	<i>Espresso</i>
<i>4.50</i>	<i>1.75</i>
<i>Selection of ports</i>	<i>Americano</i>
<i>poa</i>	<i>2.25</i>

sandwiches

Green pea houmous, spinach, pesto

Pulled pork, roast apple sauce, grain mustard

Smoked salmon, dill crème fraiche, cucumber

Chicken, avocado and yogurt

All 6.95, served on Pump Street granary bread

Available lunch times only