

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

Bourbon glazed pork belly chunks 5.95

Edamame and red pepper houmous, pitta 3.95

Maple baked chorizo and halloumi 4.50

starters

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

Warm pak choi, carrot noodles, radish, sesame seeds,
Asian spice
6.95

Shell-on king prawns in Dijon butter, Pump Street
bread and salad
7.50

Apple and feta crostini, bacon jam, sun-blushed tomato
pesto
6.95

Gin cured salmon, dill, cucumber, endive, rye bread
7.50

Smooth chicken liver and brandy pate, red onion and
chilli chutney, sour dough crisp bread
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

Deben mussels and smoked bacon linguine, creamy
Aspall cyder sauce, red onion, parmesan
14.25

Grilled red mullet, sun-blushed tomato and basil
cous cous, green beans, roast lemon
13.50

10oz Salter and King Ribeye steak, mushroom,
tomatoes, lemon and chilli carrot 'slaw, chips
21.50

Braised lamb shank, root vegetables, rosemary and
horseradish mash, parsnip crisps
14.50

Broccoli, winter kale and feta shortcrust pie, new
potatoes, beetroot gravy
12.50

Thai green vegetable curry, aromatic jasmine rice
12.25

Baked fillet of cod, peas, chunky chips and
tartare sauce
13.95

Apple spiced pork chop, red cabbage, courgette and
potato fritter, red wine gravy
12.50

Salter and King beef burger, roast onions, stilton,
chutney, salad and chunky chips
12.50

sides

Chunky chips - 3.50

Skinny sweet potato fries - 3.50

Buttered mash - 3.25

Winter vegetables - 3.25

Salted new potatoes - 3.25

Mixed salad - 3.50

Mac'N'cheese - 3.50

desserts

Banana bread, hot toffee sauce, dairy free ice cream
5.50

*Spiced pumpkin panacotta, caramelised pear,
toasted walnuts*
5.50

*Selection of cheeses, home-made crackers, chutney,
grapes, celery*
8.50

Add vintage port - 12.50

*Sharp grapefruit tart, honey and chamomile cream,
roast orange*
5.50

White and dark chocolate mousse, pistachio tuile
5.50

*Plum compote, natural yoghurt and granola, cherry
flapjack*
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

*Beetroot and feta risotto cakes, watercress, crème
fraiche*

*Smoked fish pate, pea shoots, lemon crème fraiche,
toast*
—————

*Baked mackerel, green beans and leeks, chilli,
tomato and basil pesto*

*Baked gnocchi, rosemary and tomato sauce, spinach,
root veg 'slaw*

*Suffolk chicken breast, winter vegetables, creamed
mash and gravy*
—————

*Bramley apple and pear crumble,
vanilla custard*

Selection of Alburgh ice creams

White chocolate cheesecake, passionfruit jelly

after dinner drinks

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

sandwiches

Smoked bacon, brie and cranberry sauce

Edamame and red pepper houmous, spinach, pesto

Prawn, paprika and lemon mayo, salad

Chicken rocket, sun-blush tomato pesto

All 6.95, served on Pump Street granary bread

Available lunch times only