

# The Dolphin

## Thorpeness

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### nibbles

Bowl of marinated olives 3.20

Pump Street bakery bread, flavoured butter 4.25

Charred aubergine, roast peppers,  
roast garlic oil 4.25

Roast carrot, ginger and butterbean houmous,  
warm pitta 3.95

Chilli and honey glazed pork belly bites 4.95

### starters

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

5.95

Goats cheese panacotta, sweet fig puree, walnut crumb,  
pumpkin seed crispbread

7.25

Tempura battered cuttlefish, Thai spiced sweet chilli  
dressing

7.50

Black treacle cured salmon, lemon and beetroot gel,  
pickled cucumber, pea shoots

7.75

Pan seared pigeon breast, roast shallots, toasted  
chestnuts, endive, balsamic syrup

7.95

Garlic wild mushrooms, bruschetta, pine nuts, parsley  
and truffle pesto

7.75

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.

### Steak Deal

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

40.00

### Roast & Crumble

Every Sunday Lunch enjoy  
a two course  
Roast and Crumble lunch

14.95

### mains

Baked coley fillet, broccoli, leeks, new potatoes, white  
wine and mustard cream sauce

13.50

Grilled fillet of local cod, garden peas, chunky chips  
with tartare sauce

14.50

New York strip, roast garlic and thyme mash,  
pancetta, roast broccoli and blue cheese

26.50

Seared duck breast, chantenay carrots, sweet potato  
mash, orange and star anise jus

14.95

Cauliflower risotto, butternut squash, curly kale,  
hazelnuts and sage oil

12.25

Mixed bean and lentil casserole,  
rosemary dumplings

12.50

Braised oxtail in tomato, roasted roots,  
horseradish mash

14.25

Caramelised root vegetable and feta filo tart, salad  
leaves and new potatoes

11.95

Baked local skate, green beans, crushed potatoes,  
burnt apple puree, lemon and caper dressing

14.95

### sides

Chunky chips - 3.50 Salted new potatoes - 3.25

Buttered mash - 3.25 Winter vegetables - 3.25

Mixed salad - 3.50 Mac'N'cheese - 3.50

Please note that tables of 12 or more guests will have a 10% service charge added to their bill

## desserts

*Mulled red wine crème brulee, cardamom shortbread*

5.75

*Selection of cheeses, home-made crackers, chutney and roasted fig*

8.50

*Add vintage port - 12.50*

*Passionfruit and coconut parfait, quinoa cookie, macerated orange*

5.75

*Selection of Alburgh ice cream*

*3 scoops - Vanilla, Strawberry, Chocolate, Honeycomb, Marmalade*

4.95

*Lemon and date pudding, salted caramel sauce, dairy free ice cream*

5.75

*Dark chocolate Baileys cheesecake, hazelnut crumb, coffee bean syrup*

5.75

*Raspberry jelly, vanilla sponge, Cointreau creme, orange syllabub*

5.75



### VEGAN THURSDAYS

*2 for 1 vegan main course*

*Join us every Thursday when Jamie and the team create some amazing vegan dishes.*

*Some of our dishes may not appear to be vegan but actually are, please speak to a member of the team to find out more about these dishes. We also stock dairy alternative milks to have with teas and coffees.*

## sandwiches

*Jamie's open Cajun beef brisket sandwich*

*Crayfish tail and lemon mayo*

*Roast carrot houmous, charred aubergine, pesto*

*Smoked ham, emmenthal, tomato*

*All 6.95, served on Pump Street granary bread*

*Available lunch times only*

## prix fixe

*Check our chalk board for todays soup*

*Pork and pheasant rillettes, red currant jelly and flat bread*

*Wild mushroom and lentil pate, cranberry relish, warm toast*

*Norfolk mussels, chorizo, giant cous cous, garlic and thyme, fennel seeds*

*Penne, kale and basil sauce, spinach, parmesan*

*Mixed game casserole, root vegetables, horseradish mash*

*Bramley apple and pear crumble, vanilla custard*

*Selection of Alburgh ice cream*

*3 scoops - Vanilla, Strawberry, Chocolate, Honeycomb, Marmalade*

*Dark chocolate and orange tart, black cherry puree, Chantilly cream*

*2 course 12.95 3 course 15.95*

## after dinner drinks

*Selection of teas*

2.50

*Dom Pedro*

5.95

*Liqueur coffee*

5.40

*Selection of ports*

poa

*Cappuccino*

2.60

*Latte*

2.60

*Espresso*

2.00

*Americano*

2.40

**THE TEA AND GANG**

*Ask about our large range of Tea Gang teas. 100% leaf and flower blends encased in a silky bag, best infused for 3 minutes before drinking. All vegan friendly too.*