

The Dolphin

Thorpeness

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Sunday lunch

*Ask a member of staff for todays soup,
served with Pump Street bread*
5.95

*Chicken liver pate, red onion and chilli chutney,
Pump Street toast*
7.25

*Cured mackerel fillet, charred orange, dill oil, pickled
radish, pea shoots*
7.75

*Salt baked celeriac, Jerusalem artichoke puree, apple
crisps V*
7.75

*Baked skate wing, green beans, apple, new potatoes,
lemon and caper dressing*
16.50

*Penne, roasted broccoli, sun blush tomatoes,
aubergine, rocket, chilli and chive oil V*
12.95

*Baked halibut, chorizo, lemon and dill crushed
potatoes, broccoli, sauce vierge*
17.95

*Baked fillet of cod, green beans, new potatoes, basil
pesto*
14.95

*Roast rib of Salter and King beef, autumn veg, roast
potatoes, yorkie and gravy*
14.95

*Roast loin of Suffolk pork, roast potatoes, autumn
veg, gravy and crackling*
14.95

*Sweet potato, almond and quinoa cake, roast pota-
toes, autumn veg, gravy*
14.95

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.

Book online

It's easy to book your table on our website

www.thorpenessdolphin.com

desserts

*Copys cloud, Binham blue, Suffolk gold, crackers,
quince jelly, cornichons*

8.50

Spiced pear brulee, cardamom shortbread

5.75

Selection of Alburgh ice cream

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

4.95

Plum almond and polenta cake, dairy free ice cream V

5.75

Bramley apple and pear crumble, vanilla custard

5.75

Date pudding, salted caramel sauce, vanilla ice cream

5.75

sides

Bowl of roast potatoes - 3.25

Buttered mash - 3.25

Autumn vegetables - 3.25

Salted new potatoes - 3.25

Mixed salad - 3.50

kids

*Roast beef, roast potatoes, veg,
yorkie with gravy*
9.95

Roast pork, veg, roast potatoes with gravy
9.95

*Sweet potato, almond and quinoa cake, veg, roast
potatoes with gravy*
9.95

Mac' N' Cheese, garlic flat bread
7.50

Grilled fish, new potatoes, peas
7.95

Wine by the glass

Whites

	175ml	250ml
La Picoutine Colombard Vin de France, 2017	4.5	6
The Paddock Chardonnay, Southern Australia, 2017	5.5	7
Mas Puech Picpoul de Pinet Coteaux du Languedoc, 2017	6	8
Alois Lageder Riff Pinot Grigio, Italy, 2017	6.5	8.5
Sauvignon Blanc, Forest Estate, Marlborough, New Zealand, 2017	6	8

Rosé

La Picoutine Rose Cinsault Grenache Vin de France, 2017	4.5	6
Coteaux Varois en Provence Rosé, Domaine Teisseire, France, 2017	6	8

Reds

Terri Forti, Sangiovese Rubicone, Northern Italy, 2017	4.5	6
Shiraz/cabernet, Canoe Tree, South Australia, 2017	5	7
Lorosco Reserva Merlot, Argentina, 2017	5.5	7.5
Castillo Clavijo Rioja Alta Reserva, Spain, 2012	7	9

Sparkling wine

	125ml
The Adnams Selection Prosecco Spumante, Treviso, Veneto, Italy	5

Please ask a member of the team for our full drinks list