

The Dolphin

Thorpeness

prix fixe

Check our chalk board for todays soup

Baked whole sardines, caponata

Pumpkin and sage falafel, beetroot puree

Wild boar sausages, roast roots, mustard mash, red wine gravy

Courgette and leek risotto, pine nuts and feta

Smoked haddock, sun dried tomato polenta, green beans

Bramley apple and pear crumble, vanilla custard

Selection of Alburgh ice cream

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

Date pudding, salted caramel sauce, vanilla ice cream

2 course 12.95 3 course 15.95

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