

The Dolphin

Thorpeness

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nibbles

Bowl of marinated olives 3.50

Pump Street bakery bread, flavoured butter 4.25

Cumin spiced butternut houmous, pitta V 4.95

Thai pork belly bites 5.95

Honied pinks in blankets 5.95

starters

*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

*Wild mushrooms on toast, smoked garlic butter,
poached egg, avocado oil, watercress*

7.50

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

7.75

*Salmon, prawn and nori terrine, cucumber, wasabi
crème fraiche, crisp bread*

7.95

*Butternut and sage falafels, beetroot puree, crème
fraiche, pea shoots*

7.25

Cheese and biscuits

*If you think you'd like one of cheese boards to finish
your meal let us know now and we'll make sure your
cheese is served at the right temperature.*

Steak Deal

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

40.00

Sunday lunch

*Every Sunday Lunch choose
from one of three delicious
roast dinners.*

14.95

mains

*6oz beef burger, pulled pork, jalapeno aioli, tomato,
gherkin, brioche bun, salad, chunky chips*

15.50

*10oz ribeye steak, smoked garlic and rosemary
butter, chunky chips, chestnut mushroom, tomato*

26.50

*Fisherman's pie topped, mash, cheddar. Green
beans, basil pesto*

13.95

*Breast of duck, sweet potato mash, carrot, orange
and peppercorn jus*

15.25

*Wild mushroom and roast shallot risotto, feta and
crispy leeks*

12.95

*Charred butter nut squash, roast peppers, red onion,
quinoa, courgette, leaves, basil pesto* V

12.95

*Baked halibut fillet, chorizo, lemon and dill crushed
potatoes, broccoli, sauce veirge*

14.95

*Baked fillet of haddock, chunky chips,
peas and tartare*

14.95

Feeling Festive?

Ask for our special Christmas Prix Fixe

sides

Chunky chips - 3.50 *Salted new potatoes* - 3.25

Buttered mash - 3.25 *Autumn vegetables* - 3.25

Mixed salad - 3.50 *Mac'N'cheese* - 3.50

Skinny sweet potato fries - 4.00

desserts

*Caramel apple tart, candied pecans, bourbon
anglaise*

5.75

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

8.50

Add vintage port - 12.50

Bramley apple and pear crumble, vanilla custard

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

Spiced pear brulee, cardamon shorbread

5.75

kids

Mac 'n' cheese, garlic flat bread

7.50

Sausage, mash and veggies

7.95

Cheese burger, brioche bun and chips

7.75

Grilled haddock, peas and chips

7.95

4oz sirloin steak, salad and chips

9.95

2 scoops ice cream

*Vanilla, chocolate, strawberry, honeycomb,
marmalade*

3.95

after dinner drinks

Selection of teas

2.50

Cappuccino

2.60

Dom Pedro

5.95

Latte

2.60

Liqueur coffee

5.40

Espresso

2.00

Selection of ports

poa

Americano

2.40



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.*

We ask that during these testing times that you adhere to and respect the covid-19 procedures we have in place. If you need any help, guidance or service then our team will help you at your table. Our toilets operate with a "one in, one out" policy. Everything on your table has been cleaned and sanitised. More information and our risk assessments can be found on our website.

sandwiches

Gruyere, sun blush tomato, avocado

Smoked bacon, brie, cranberry relish

Smoked mackerel, cucumber, beetroot

All 6.95, served on Pump Street granary bread

Available lunch times only

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.