

# The Dolphin

## Thorpeness

## Afternoon light menu

### nibbles

Spicy guacamole, pitta bread	5.95
Honey and mustard chipolatas	4.75
Marinated olives	3.75
Mac 'N' Cheese	3.50
Garden vegetables	3.25
Chunky chips	3.50
Sweet potato fries	4.00

### sandwiches

Crayfish tail, lemon mayo and rocket
Chicken, mozzarella, olive pesto
Avocado, cucumber, onions and spinach
Glazed ham, Emmenthal, tomato
<i>Served on Pump Street granary bread</i>
<i>All sandwiches 7.25</i>

Ask a member of the team for today's soup, served with Pump Street bread	5.95
Duck liver and Cointreau pate, pump street crisp bread, plum and orange chutney	6.95
Spicy slow braised rabbit, roasted peppers, onions, carrot, radish, spring onions, and soy sauce dressing	6.95
6oz beef burger, crispy steaky bacon, tomato, swiss cheese, avocado, floured bap, salad, and chips	14.95
The Dolphin's fish pie, cheddar, mash, green beans, and gremolata	14.95
Grilled cod fillet, chunky chips, buttered peas, and tartare sauce	14.95
Jamie's super Buddha bowl, turmeric roasted cauliflower, broad beans, garlic amaranth quinoa, spinach, ruby chard, and tahini and lemon dressing, sesame toasted sprouting broccoli (v)	13.50

### desserts

Chocolate brownie, baileys white chocolate sauce, vanilla ice cream	6.95
Apple & red berry crumble, vanilla custard	6.50
Alburgh ice creams - choose 3 scoops - vanilla, Baileys, salted caramel, Belgian chocolate, lemon curd	6.00

### kids

Classic mac 'n' cheese, garlic flat bread	7.25
Grilled fish, peas, and chips	7.95
Sausages, mash, veggies, and gravy	8.50
4oz sirloin steak, green beans, and chips	10.50
Cheese burger and chips	8.95
2 scoop ice cream	4.50

**Cheeseboard** – A selection of local cheese with our chutney, poached fig and crackers 9.50

Suffolk Blue - a creamy light blue veined cheese from White Gate Farm in Creting St Mary

Baron Bigod - a creamy bloomy rind style brie made with raw cows milk at Fen Farm Dairy

Ruby Dapple - a traditional cloth wrapped hard cheese marbled with port, from Ferndale Farm