

The Dolphin

Thorpeness

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Roast & Crumble

Every Sunday Lunch enjoy a
two course

Roast and Crumble lunch

16.95

Steak Deal

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

45.00

nibbles

Artichoke and lemon houmous, pitta bread	5.95
Harvey & co. sourdough bread, balsamic & oil	3.95
Honey and mustard chipolatas	3.95
Maple glazed chorizo & cashews	5.75
Marinated olives	3.75

sides

Mac 'N' Cheese	3.50	Garden vegetables	3.25
Chunky chips	3.50	Sweet potato fries	4.00
Salted new potatoes	3.25	Thorpeness salad	3.50
Creamed mash	3.50		

starters

Ask a member of staff for todays soup, served with Harvey & Co. bread	6.50
Baked mackerel fillet, pickled cucumber, toasted ciabatta, horseradish cream	8.25
Parma ham, buffalo mozzarella, balsamic cherry tomatoes, rocket and basil pesto	7.95
Chilli stacked, soy and broccoli fritter, coriander yoghurt (v)	7.50
Pan fried kidneys in chilli and brandy, thick toasted granary bread	7.95
Roasted sweet potato, goats cheese, figs, toasted pecans	7.75
Potted prawns, sourdough toast, with spicy lemon pickle.	8.50

mains

Salter and King lamb burger, gherkins, smoked garlic mayo, salad, chips, brioche bun	15.50
Grilled fillet of local cod, garden peas, chunky chips with tartare sauce	15.50
10oz Sirloin steak, beef tomato, button mushrooms, smoked paprika butter and chunky chips	22.95
Grilled red mullet, saffron creamed leeks, samphire and lemon parmentiers	14.95
Charred flatbread, roasted butternut, mixed beets, borlotti beans, sesame ginger dressing (v)	13.95
Chilli, lime and honey marinated pork belly, noodles, pakchoi, Ponzu and spring onion broth	15.25
Baked local skate, green beans, apple, new potatoes, caper and parsley gremolata	15.95
Potato and jackfruit Massaman curry, lemon and thyme basmati rice with crispy kale (v)	13.95
Broccoli, sun blush tomato and spinach filo parcel, pumpkin seeds, avocado chilli and lime sauce (v)	13.95

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

desserts

Sticky date pudding, toffee sauce, vanilla ice-cream	6.95
Bitter sweet chocolate tart, black cherry ice-cream and candied orange	6.95
Passion fruit brulee, white chocolate dipped shortbread	6.95
Selection of Alburgh ice cream	
3 scoops - vanilla, Baileys, salted caramel, Belgian chocolate, black cherry	6.00
Cronut, damson compote, homemade granola, whipped yoghurt (v)	6.95
Apple, Pear and mixed fruit crumble, vanilla custard	6.00

Cheeseboard – A selection of local cheese with our grape jelly and crackers 9.50

Binham Blue - produced by Catherine Temple from Wells-Next-the-Sea
Baron Bigod - hand made by Jonny Crickmore from Bungay, a brie style cheese
Norfolk Dapple - a traditional cloth wrapped hard cheese, from Ferndale Farm

post dinner drinks

Selection of teas	2..65
Liqueur coffee	6.00
Cappuccino	2.75
Latte	2.75
Espresso	2.00
Americano	2.50
Flat white	2.75
Affogato	5.25



VEGAN THURSDAYS

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

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
2 scoop ice cream	4.50
Kids brownie and vanilla ice cream	4.50

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. 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

served on granary bread - all 7.25

- Smoked salmon, cucumber and crème fraiche
- Roast Chicken, rocket and pesto mayo
- Avocado, salad, chilli and sun blushed tomato pesto
- Bacon, Brie and cranberry

Available lunch times only

12.00 - 2.30pm

Food served...

Lunch 12.00 - 2.30pm

Dinner 6.00pm - 8.30pm



Find us on
Social Media