#### **Roast & Crumble**

Every Sunday Lunch enjoy a two course Roast and Crumble lunch 16.95

# The Dolphin

| horpeness

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#### **Steak Deal**

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

45.00

3.50

3.50

3.50

3.50

## nibbles

sides

Paprika and sweet potato houmous, flat bread5.95Harvey & Co. sourdough bread, balsamic & oil4.50Korean honeyed BBQ fried chicken bites5.95Maple and bourbon glazed pork belly bites5.75Marinated olives4.00

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

#### starters

Ask a member of staff for todays soup, served with Harvey & Co. bread	6.50
Duck liver and Cointreau pate, plum & chilli chutney, thick granary toast	8.25
Binham blue cheese mousse, ciabatta crisp bread, peach & fig jam	8.25
Broccoli and mixed bean falafel, turmeric & coconut yoghurt, toasted pistachios (V)	8.25
Charred chicory, thyme roasted pear, spicy spanish chorizo, feta & balsamic	8.25
Baked shell on king prawns, Dijon mustard butter, sourdough bread	8.75
Black treacle cured salmon, fermented cauliflower, crème fraiche, toasted fennel seeds	8.50

#### mains

Salter and King beef burger, smokey baconnaise, Monterey cheddar, brioche bun, salad, chunky chips 16.50Grilled fillet of local cod, buttered garden peas, chunky chips & tartare sauce 16.9510oz Sirloin steak, vine tomatoes, chestnut mushrooms, white truffle butter and chunky chips 25.95Whole baked gilt head bream, roasted kohlrabi, pea & spinach puree, caper berries 16.95Confit garlic & rosemary butternut squash, lemon & tahini Israeli couscous, chickpea & rocket pesto (v) 13.95 Blythburgh bone-on pork chop, sprouting broccoli, new potatoes, cider & wild mushroom sauce 16.95The Dolphin's famous fish pie, green beans, sprouting broccoli, basil & cashew pesto 15.95Jamaican sweet potato & red pepper curry, coriander jasmine rice, lime & pineapple salsa (v) 14.25Chard, spinach & feta, filo pie, chunky tomato sauce vierge, new potatoes and sprouting broccoli (v) 13.95

## desserts

Trio of chocolate, white chocolate mousse, warm dark chocolate brownie, chocolate shortbread	6.95
Limoncello tart, torched marshmallow, raspberry sorbet	6.95
Peanut butter cheesecake, salted caramel ice cream, candied peanuts	6.95
Spiced rum banana bread, salted caramel sauce, coconut ice cream (v)	6.95
Selection of Alburgh ice cream	
3 scoops - vanilla, Baileys, salted caramel, Belgian chocolate, honeycomb	6.00

**Cheeseboard** – A selection of local cheese with our own 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.

## sandwiches

served on granary bread - all 7.25 Paprika and sweet potato houmous, avocado Roast chicken, mozzarella, and sun blushed tomato Prawn, paprika mayo and rocket Hot Roast beef with horseradish

Available lunch times only

## kids

Cheese burger and chips	7.50
Classic Mac ${}^{\rm `N'}$ 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	4.00
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.



Please note that tables of 8 or more guests will have a 10% service charge added to their bill