



THURSDAYS

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

The Dolphin

Thorpeness

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ROAST AND CRUMBLE

A choice of roast and a
fruit crumble

16.95

Sunday menu

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
Broccoli and mixed bean falafel, turmeric & coconut yoghurt, toasted pistachios (V)	8.25
Salter and King beef burger, smokey baconnaise, Monterey cheddar, brioche bun ,salad, chunky chips	16.50
Grilled fillet of local cod, buttered garden peas, chunky chips & tartare sauce	15.95
Confit garlic & rosemary butternut squash, lemon & tahini Israeli couscous, chickpea & rocket pesto (v)	13.95
The Dolphin's famous fish pie, green beans, sprouting broccoli, basil & cashew pesto	15.95
Jamaican sweet potato & red pepper curry, coriander jasmine rice, lime & pineapple salsa (v)	14.25
Roast Sirloin of beef, spring veggies, roast potatoes, Yorkshire pudding, red wine gravy	15.95
Roast Suffolk free range chicken, spring vegetables, roast potatoes, red wine gravy	15.95
Sweet potato, cashew and red lentil nut roast, garden vegetables, roast potatoes, red wine gravy (v)	15.95

sides

kids

Mac 'N' Cheese	3.50	Chunky chips	3.50	Classic Mac 'N' Cheese, garlic flat bread	7.25
Garden vegetables	3.25	Sweet potato fries	4.00	Grilled Fish, peas, and chips	7.95
Salted new potatoes	3.25	Pesto green beans	3.50	Kids Roast dinner and trimmings	9.50
Thorpeness salad	3.50	Roast potatoes	3.50	Sausages, mash, veggies and gravy	8.50
Creamed mash	3.50			Cheese burger and chips	7.50
				2 scoop ice cream	4.50
				Kids Brownie and vanilla ice cream	4.50

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
Apple, Pear and mixed fruit crumble, vanilla custard	6.00

Cheeseboard

Binham Blue - produced by Catherine Temple from Wells-Next-the-Sea	9.50
Baron Bigod - hand made by Jonny Crickmore from Bungay, a brie style cheese	
Norfolk Dapple - a traditional cloth wrapped hard cheese, from Ferndale Farm	

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