

Sunday lunch

Check our Blackboard

A choice of roasts all served with
roast potatoes, roast veg,

Yorkie and gravy

17.95



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FISHERS

Have you tried
Fishers Gin yet?

Distilled in Aldeburgh
using local botanicals.
Ask at the bar for their
selection

nibbles

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|-----------------------------------|------|
| Harvey & Co fresh breads (V) | 4.95 |
| Maple glazed chorizo and cashews | 6.00 |
| Marinated olives (V) | 4.50 |
| Harissa spiced houmous, pitta (V) | 6.00 |
| Honey & mustard Chipolatas | 6.00 |

sides

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|--------------------|------|---------------------|------|
| Mac 'N' Cheese | 4.00 | Salted new potatoes | 4.00 |
| Garden vegetables | 4.00 | Thorpeness salad | 4.00 |
| Chunky chips | 4.00 | Green beans & pesto | 4.00 |
| Sweet potato fries | 4.00 | Peppercorn sauce | 4.00 |

deli plates

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| Mushroom, spinach and pine nut sausage roll, balsamic heritage cherry tomatoes, harissa houmous, marinated olives, turmeric pickled carrot ribbons, chilli mixed nuts (v) | 16.25 |
| Pork and fennel sausage roll, maple chorizo and cashews, marmalade glazed ham, red onion and chilli chutney, Norfolk Dapple cheddar | 17.50 |
| Chilli kiln smoked salmon, oak smoked salmon, smoked mackerel, shell-on prawns, smoked trout mousse, lemon mayo | 17.50 |

All served with fresh local granary bread and Thorpeness salad

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| Cajun cured mackerel fillet, red basil crème fraiche, rye bread | 8.50 |
| Smooth chicken liver and brandy pate, apple & rhubarb chutney, crisp bread | 8.50 |
| Roasted butternut squash, toasted walnuts, pomegranate, plant based feta and balsamic (V) | 8.25 |
| Check with a team member for todays soup | 6.50 |
| Baked shell on king prawns, Dijon and garlic butter, sourdough bread | 9.00 |
| John's Summer garden salad, toasted pumpkin seeds, pine nuts, shaved parmesan, vinaigrette (V) | 8.50 |
| Smoked chicken, roasted broccoli, mixed salad, spinach, mixed pepper and chilli salsa | 15.50 |
| Salter and King beef burger, Monterey Jack cheddar, bacon, smoked BBQ mayo, salad and chips | 16.50 |
| Salmon and prawn linguine, preserved lemon and roasted chilli oil, rocket, parmesan | 17.50 |
| Grilled sea bass fillet, green beans, olives, cherry tomatoes, new potatoes, basil and almond pesto | 17.75 |
| Jamie's Buddha bowl – spiced sweet potato wedges, couscous, summer garden veg, toasted seeds, miso and tahini dressing (V) | 16.25 |
| Baked cod fillet, buttered garden peas, chunky chips, homemade tartare sauce | 16.95 |
| Smoked garlic, sweet potato and chick pea burger, kimchi slaw, salad, chips (V) | 16.25 |
| Hot smoked kiln salmon, Thorpeness leaves, hot new potatoes, lemon mayo | 17.75 |
| 10oz Salter and King Sirloin steak, flat cap mushroom, cherry vine tomatoes, chimichurri, chunky chips | 25.95 |

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

desserts

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| Chocolate brownie, honeycomb ice cream, chocolate and baileys sauce | 7.25 |
| Mango and vanilla panacotta, shortbread biscuit, red berry compote | 7.25 |
| Maple and thyme roasted peaches, toasted almonds, elderflower sorbet | 7.25 |
| Lemon and blackberry cheesecake, ginger nut crumb, poached strawberries, cinnamon ice cream | 7.25 |
| Alburgh ice creams - 3 scoops - <i>vanilla, honeycomb, cinnamon, Belgian chocolate, strawberry</i> | 6.00 |

Cheeseboard – A selection of local cheese with our chutney and crackers 11.50

Suffolk Blue - *a creamy light blue veined cheese from White Gate Farm in Creeting St Mary*
Baron Bigod - *a creamy bloomy rind style brie made with raw cows milk at Fen Farm Dairy*
Norfolk Dapple - *a traditional cloth wrapped hard cheese from Ferndale Farm*

sandwiches

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| Crayfish tail, garlic mayo, rocket |
| Harissa houmous, pickled carrot, salad |
| Smoked glazed ham, tomato, chutney |
| Salt beef, gherkins, Dijon mustard mayo |

All served on fresh granary bread at lunch times only

All Sandwiches 7.75

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.

kids

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| Classic Mac 'N' Cheese, garlic flat bread | 7.25 |
| Grilled fish, peas, and chips | 8.75 |
| 5oz sirloin steak, green beans, and chips | 10.50 |
| Cheese burger and chips | 8.50 |
| 2 scoop ice cream | 4.00 |
| Brownie, vanilla ice cream | 4.50 |



VEGAN THURSDAYS

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

Open every day from 9am

Food served

Monday - Saturday

9am-11am / 12pm - 2.30pm
6pm - 8.30pm

Sunday

9am-11am / 12pm - 2.30pm
6pm - 8pm

hot drinks

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|-------------------|------|--------------|------|
| Selection of teas | 3.00 | Espresso | 2.25 |
| Liqueur coffee | 6.00 | Americano | 3.00 |
| Cappuccino | 3.25 | Affogato | 5.75 |
| Latte | 3.25 | Oat milk sup | 0.30 |

local brews on tap

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|------------------|------|--------------|------|
| Southwold Bitter | 5.00 | Kobald Lager | 5.50 |
| Ghostship | 5.20 | Aspall Cider | 5.50 |
| Wild Eye | 5.20 | | |
| Dry hop Lager | 5.40 | | |



Local Gins & Long drinks

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| Copper House Pink | 3.60 |
| Copper House Dry | 3.50 |
| Fishers Gin | 3.50 |
| Aperol Spritz | 8.50 |
| Pimms | 7.00 |
| Limoncello Spritz | 8.50 |