



ELIZABETH'S RESTAURANT

Established 1992

A LA CARTE MENU (available Tuesday to Thursday)

STARTERS

Seared fresh Tiger Prawns, puffed wild rice, samphire, chilli & garlic veloute	9.00
Carpaccio of Venison, rocket, parmesan shavings, pickled celery	9.00
Devonshire Crab, pickled kohlrabi, avocado mayonnaise	9.00
Golden Cross Goats Cheese, basil, beetroot, balsamic reduction (v)	9.00
Roast Breast of Pigeon, Game Jus, bed of spinach	9.00
Wild Mushroom & Truffle Risotto, Parmesan Shavings	9.00

MAINS

Jerusalem Artichoke, tomato & shallot pithivier with carrot & woodland mushrooms (v)	16.50
Grilled Torbay Sole, local seasonal vegetable, minted new potatoes, tartare sauce	19.95
Rump of English Lamb, mint jus, bed of spinach, blue cheese dauphinoise potatoes	19.95
Line Caught Wild Sea Bream Fillet, provencal sauce, spinach, herb crushed new potatoes	19.95
Local Beef Fillet (200/220g) wild mushrooms & spinach, blue cheese dauphinoise potatoes	27.95

The following dishes are served with confit tomato, hand cut chips, mushroom duxelle, on a bed of spinach. We recommend meat is cooked medium rare.

Surf & Turf - Fillet Steak (180g) & half a lobster tail with garlic butter	32.00
Chateaubriand 380/400g (for 2)	50.00

GOOD COOKING NEEDS TIME!

SIDES 3.50

Braised Red Cabbage, apples & sultanas
Hand cut chips with rosemary & garlic salt
Local Seasonal Vegetable
Wild mushrooms, tarragon & chives
Deep Fried Courgettes

DESSERTS 7.25

Home Made Lemon Tart, Meringue, Coffee Ice Cream
Local Conference Pear poached in Saffron, Cinnamon & Star Anise, Pear Sorbet
Dark & White Chocolate Mousse, Honey Twill, Mint, Chocolate Soil, Orange Sorbet
Traditional Vanilla Crème Brulee
Passion Fruit Cheesecake, Kentish Rhubarb & Mango Sorbet
Selection of Local & British Cheeses Garnished with Chutney, local bread & biscuits - 8.50

PLEASE ADVISE US IF YOU HAVE ANY DIETARY REQUIREMENTS

ALL PRICES INCLUDE VAT AT 20%