



ELIZABETH'S RESTAURANT

Established 1992

FRIDAY EVENING MENU

STARTERS

Creamy Fish & Seafood Tagliatelle 7.00

Noke Farm Asparagus, Lemon Butter (v) 7.00

Wild Mushroom & Truffle Risotto, Parmesan Shavings 7.00

Seared fresh Tiger Prawns, puffed wild rice, samphire, chilli & garlic velouté 9.00

Devonshire Crab, pickled kohlrabi, avocado mayonnaise 9.00

Carpaccio of Venison, rocket, parmesan shavings, pickled celery, wild mushrooms 9.00

Pan Fried Shetland Scallops wrapped in Pancetta 12.00

Golden Cross Goats Cheese, basil, beetroot, balsamic reduction (v) 9.00

Roast Breast of Pigeon, Game Jus, bed of spinach 9.00

MAINS

Fresh Grilled Fillet of Hake, Provençal Sauce, Herb Crushed Potatoes 13.00

Roast Breast of Pigeon, Game Jus, Sauté Potatoes 13.00

Roasted Butternut Squash, Aubergines, Pine Kernels, Warm Chestnuts, Sauté Potatoes 13.00

Pan Fried Calf's Liver, Wild Garlic, Sauté Potatoes 13.00

Grilled Torbay Sole, minted new potatoes, tartare sauce 19.95

the above dishes are served with a local seasonal vegetable

Rump of English Lamb, mint jus, bed of spinach, blue cheese dauphinoise potatoes 19.95

Line Caught Wild Sea Bream Fillet, Provençal Sauce, Spinach, Herb Crushed Potatoes 19.95

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, rosemary & garlic salt
Wild Mushrooms, tarragon & chives ~ Deep Fried Courgettes

OUR SUPPLIERS: David Catt & Sons, East Hall Farm, Maidstone
Maws Fine Foods, Cranbrook
Gunne Butchers, Bexhill-on-Sea
Fairseat Farm Eggs, Goose Farm, Sevenoaks

Linton Seafoods, Tonbridge
Austen's of Rochester
Griggs of Hythe
Hinxden Farm Dairy, Benenden