



ELIZABETH'S RESTAURANT

Established 1992

STARTERS

- Creamy Fish & Seafood Tagliatelle 7.50*
- Duck Liver & Port Parfait, Red Onion Marmalade, Sourdough 7.50*
- Wild Mushroom & Truffle Risotto, Parmesan Shavings 7.50/13.50*
- Goats Cheese Nuggets, Toasted Sesame Seeds, Beetroot Puree, Ginger Melba 7.50 (v)*
- Seared fresh Tiger Prawns, puffed wild rice, samphire, chilli & garlic velouté 9.50
- Devonshire Crab, pickled kohlrabi, avocado mayonnaise 9.50
- Smoked Duck Breast, Parmesan Shavings, Winter Berry Coulis, Bed of Rocket 9.50
- Pan Fried Shetland Scallops wrapped in Pancetta 12.00
- Golden Cross Goats Cheese, basil, beetroot, balsamic reduction 9.00 (v)
- Roast Breast of Pigeon, Game Jus, bed of spinach 9.00/ 13.50*

MAINS

- Fresh Grilled Fillet of Hake, Provencal Sauce, Herb Crushed Potatoes 13.50*
- Nut Roast, Lime, Lemongrass, Cherry Tomato, Cucumber, White Wine Reduction, minted new potatoes (v)*
- Pot Roasted Partridge with Honey & Cinnamon, Red Cabbage & Beetroot Puree, Garlic Potatoes 19.95
- Grilled Torbay Sole, minted new potatoes, tartare sauce 19.95
- the above dishes are served with a local seasonal vegetable*
- Jerusalem Artichoke, Tomato & Shallot Pithivier, Carrot & Wild Mushrooms, Sauté 16.50 (v)
- Pan Roasted Pheasant Breast, Winter Berry Jus, Local Root Vegetables, Wholegrain Mustard Mash 13.50*
- Rump of English Lamb, Mint Jus, Bed of Spinach, Blue Cheese Dauphinoise 19.95
- Line Caught Wild Sea Bream Fillet, Provencal Sauce, Spinach, Herb Crushed Potatoes 19.95
- Local Beef Fillet (180/200g) Wild Mushrooms & Red Cabbage, Blue Cheese Dauphinoise 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 (160g) & lobster tail with garlic butter 32.00
- Chateaubriand 380/400g (for 2) 50.00

GOOD COOKING NEEDS TIME!

ALL GAME DISHES MAY CONTAIN SHOT - PLEASE BE CAREFUL

SIDES 3.50

- Braised Red Cabbage, apples & sultanas ~ Hand Cut Chips, rosemary & garlic salt
- Wild Mushrooms, tarragon & chives ~ Deep Fried Courgettes ~ Cauliflower Cheese

*** THREE COURSES FOR 25.00**



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PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY REQUIREMENTS

DESSERTS 7.25

Home Made Lemon Tart, Meringue, Coffee Ice Cream

Traditional Rice Pudding, Strawberry Jam

Dark & White Chocolate Mousse, Honey Twill, Mint, Chocolate Soil, Orange Sorbet

Traditional Vanilla Crème Brûlée

Passion Fruit Cheesecake, Kentish Rhubarb & Mango Sorbet

Selection of Local & British Cheeses Garnished with Chutney & Biscuits - 8.50

Cafetière Coffee with Petit Fours - 2.75

Speciality Teas - 2.75

Camomile, Jasmine Pearls, Peppermint, Earl Grey, English Breakfast

Liqueur Coffees - 5.50

Whisky, Brandy, Tia Maria, Dark Rum, Baileys, Amaretto, Grand Marnier

CLASSIC COCKTAILS

Gin or Vodka Martini 7.50

Manhattan 9.00

Bloody Mary 8.00

Champagne Cocktail 10.50

Kir Royal 9.50

Negroni 9.00

Espresso Martini 9.00

OUR SUPPLIERS: David Catt & Sons, East Hall Farm, Maidstone Linton Seafoods, Tonbridge
Maws Fine Foods, Cranbrook Austen's of Rochester
Gunne Butchers, Bexhill-on-Sea Griggs of Hythe
Fairseat Farm Eggs, Goose Farm, Sevenoaks Hinxden Farm Dairy, Benenden

ALL PRICES INCLUDE VAT AT 20%