



ELIZABETH'S RESTAURANT

Established 1992

STARTERS

- Creamy Fish & Seafood Tagliatelle 8.25*
- Duck Liver & Port Parfait, Red Onion Marmalade, Sourdough 8.25*
- Wild Mushroom & Truffle Risotto, Parmesan Shavings 8.25/14.95*
- Goats Cheese Nuggets, Toasted Sesame Seeds, Beetroot Puree, Ginger Melba 8.25 (v)*
- Seared fresh Tiger Prawns, puffed wild rice, samphire, chilli & garlic velouté 10.95
- Devonshire Crab, pickled kohlrabi, avocado mayonnaise 10.95
- Smoked Duck Breast, Parmesan Shavings, Winter Berry Coulis, Bed of Rocket 10.95
- Pan Fried Shetland Scallops wrapped in Pancetta 13.75
- Golden Cross Goats Cheese, basil, beetroot, balsamic reduction 10.95 (v)
- Roast Breast of Pigeon, Game Jus, bed of spinach 9.95

MAINS

- Fresh Grilled Fillet of Hake, Provençal Sauce, Herb Crushed Potatoes 14.95*
- Nut Roast, Lime, Lemongrass, Cherry Tomato, Cucumber, White Wine Reduction, New Potatoes (v) 14.95*
- Roast Breast of Pigeon, Game Jus, Saute Potatoes 14.95*
- Grilled Torbay Sole, minted new potatoes, tartare sauce 21.95
- the above dishes are served with a local seasonal vegetable*
- Jerusalem Artichoke, Tomato & Shallot Pithivier, Carrot & Wild Mushrooms, Sauté 17.95 (v)
- Rump of English Lamb, Mint Jus, Bed of Spinach, Blue Cheese Dauphinoise 21.95
- Line Caught Wild Sea Bream Fillet, Provençal Sauce, Spinach, Herb Crushed Potatoes 21.95
- Local Beef Fillet (180/200g) Wild Mushrooms & Red Cabbage, Blue Cheese Dauphinoise 31.50
- 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 34.95
- Chateaubriand 380/400g (for 2) 55.00

GOOD COOKING NEEDS TIME!

SIDES 3.95

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

*** THREE COURSES FOR 26.50**

PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY REQUIREMENTS



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DESSERTS 7.50

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 - 8.95

Cafetière Coffee with Petit Fours - 2.95

Speciality Teas - 2.95

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

Liqueur Coffees - 5.95

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

CLASSIC COCKTAILS

Gin or Vodka Martini 8.25

Manhattan 9.95

Bloody Mary 8.95

Champagne Cocktail 12.95

Kir Royal 11.50

Negroni 9.95

Espresso Martini 10.50

OUR SUPPLIERS: David Catt & Sons, East Hall Farm, Maidstone Linton Seafoods, Tonbridge
Maws Fine Foods, Cranbrook Austen's of Rochester
Fairway Produce, Rochester Griggs of Hythe

ALL PRICES INCLUDE VAT AT 20%