



# 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
- Carpaccio of Beef, rocket, parmesan shavings, pickled celery, wild mushrooms 10.95
- Pan Fried Shetland Scallops wrapped in Pancetta 13.75
- Roast Breast of Pigeon, Game Jus, bed of spinach 9.95

## MAINS

- Fresh Grilled Fillet of Hake, Mussels, Prawns, White Wine Sauce, Herb Crushed Potatoes 14.95\*
- Nut Roast, Lime, Lemongrass, Cherry Tomato, Cucumber, White Wine Reduction, New Potatoes (v) 14.95\*
- Roast Breast of Duck, Cherry Jus, Sauté Potatoes 14.95\*
- Grilled Torbay Sole, Minted New Potatoes, Tartare Sauce 21.95
- 35 Day Air Dried Sirloin Steak, Green Peppercorn Sauce, Saute Potatoes 24.95
- 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, Mussels, Prawns, White Wine, 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 ~ Locally sourced vegetable

**\* 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 \*

Summer Fruit Delight - layers of red berries, fruit compote,  
crushed meringue, cassis sorbet \*

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

Fresh Cafetière Coffee - 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