



ELIZABETH'S RESTAURANT

Established 1992

SATURDAY EVENING MENU 38.00

STARTERS

Creamy Fish & Seafood Tagliatelle
Duck Liver & Port Parfait, Red Onion Marmalade, Sourdough
Wild Mushroom & Truffle Risotto, Parmesan Shavings
Devonshire Crab, pickled kohlrabi, avocado mayonnaise
Seared fresh Tiger Prawns, puffed wild rice, samphire, chilli & garlic velouté
Carpaccio of Beef, rocket, parmesan shavings, pickled celery, wild mushrooms
Pan Fried Shetland Scallops wrapped in Pancetta (5.00 supp)
Roast Breast of Pigeon, Game Jus, bed of spinach

MAINS

Fresh Grilled Fillet of Hake, Mussels, Prawns, White Wine Sauce, Herb Crushed Potatoes
Grilled Torbay Sole, minted new potatoes, tartare sauce
35 Day Air Dried Sirloin Steak, Green Peppercorn Sauce, Saute Potatoes (3.00 supp)
Roast Breast of Duck, Cherry Jus, Sauté Potatoes
Nut Roast, Lime, Lemongrass, Cherry Tomato, Cucumber, White Wine Reduction, New Potatoes(v)
the above dishes are served with a local seasonal vegetable
Jerusalem Artichoke, Tomato & Shallot Pithivier, Carrot & Wild Mushrooms, Sauté (v)
Rump of English Lamb, Mint Jus, Bed of Spinach, Blue Cheese Dauphinoise
Line Caught Wild Sea Bream Fillet, Mussels, Prawns, White Wine, Spinach, Herb Crushed Potatoes
Local Beef Fillet (180/200g) Wild Mushrooms & Red Cabbage, Blue Cheese Dauphinoise (9.50 supp)
*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 (14.00 supp)
Chateaubriand 380/400g for two (7.50 supp per person)

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

PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY REQUIREMENTS



ELIZABETH'S RESTAURANT

Established 1992

DESSERTS

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

Vanilla Crème Brûlée

Passion Fruit Cheesecake, Kentish Rhubarb & Mango Sorbet

Selection of Local & British Cheeses Garnished with Chutney & Biscuits (1.50 supp)

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