



ELIZABETH'S RESTAURANT

Established 1992

STARTERS

- Creamy Fish & Seafood Tagliatelle 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, Prawns, White Wine Sauce, Herb Crushed Potatoes 17.25
Pot Roasted Partridge with Honey & Cinnamon, Red Cabbage & Beetroot Puree, Saute Potatoes 21.95
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
Nut Roast, Lime, Lemongrass, Cherry Tomato, Cucumber, White Wine Reduction, New Potatoes (v) 17.95
Rump of English Lamb, Mint Jus, Bed of Spinach, Blue Cheese Dauphinoise 21.95
Line Caught Wild Sea Bream Fillet, 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 ~ Cauliflower Cheese

GAME DISHES MAY CONTAIN SHOT, PLEASE BE CAREFUL

PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY REQUIREMENTS



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DESSERTS 7.50

Home Made Lemon Tart, Meringue, Coffee Ice Cream

Conference Pear Poached in Cinnamon & Star Anise, Pear & Ginger Sorbet

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

Traditional Vanilla Crème Brûlée

Passion Fruit Cheesecake, Kentish Rhubarb & Mango Sorbet

Dessert Wines - Pelee Island Vidal Ice Wine - Canada 50ml 16.00 100 ml 29.00

Muscat - Beaumes de Venise - France 50 ml 5.25 100ml 9.00

Selection of Local & British Cheeses Garnished with Chutney & Biscuits - 8.95

Ports - House Port Barros LBV 50ml 4.50

Vintage Port Barros 1996 50ml 7.00

Fresh Cafetière Coffee - 3.25

Teas - 2.95

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

Liqueur Coffees - 6.50

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

AFTER DINNER COCKTAILS

Manhattan 9.95

Espresso Martini 11.00

OUR SUPPLIERS: David Catt & Sons, East Hall Farm, Maidstone
Maws Fine Foods, Cranbrook
Fairway Produce, Rochester

Linton Seafoods, Tonbridge
Austen's of Rochester
Griggs of Hythe