



ELIZABETH'S RESTAURANT

Established 1992

SUNDAY LUNCH

3 COURSES 26.50

STARTERS

Creamy Fish & Seafood Tagliatelle
Ballotine of Corn Fed Chicken Breast, Marinated Apricots, Apple & Pear Chutney, Sourdough Goats
Cheese Nuggets, Toasted Sesame Seeds, Beetroot Puree, Ginger Melba (v)
Wild Mushroom & Truffle Risotto, Parmesan shavings
Roast Breast of Pigeon, Game Jus, bed of spinach
Confit Baby Beetroot Fritters, Balsamic Reduction

MAINS

21 Day Air Dried Roast Sirloin of Beef, Roast Potatoes, Yorkshire Pudding, all the trimmings
Fresh Grilled Fillet of Hake, Prawns Sauce, Herb Crushed Potatoes
Pan Roasted Barbary Duck Breast, Winter Berry & Cherry Brandy Jus, Saute Potatoes
Calves Liver, Wild Garlic, Saute Potatoes
Wild Mushroom & Sorrel Suet 'Faux' Pudding, Rich Madeira Gravy, Saute Potatoes (v)

SIDES 3.95 – Cauliflower Cheese

DESSERTS

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
Vanilla Crème Brûlée
Passion Fruit Cheesecake, Kentish Rhubarb & Mango Sorbet

SELECTION OF POPULAR A LA CARTE DISHES

Seared fresh Tiger Prawns, puffed wild rice, samphire, chilli & garlic velouté 10.95
Devonshire Crab, pickled kohlrabi, avocado mayonnaise 10.95
Pan Fried Shetland Scallops wrapped in Pancetta 13.75

Grilled Torbay Sole, Minted New Potatoes, Tartare Sauce 21.95
Rump of English Lamb, Mint Jus, Bed of Spinach, Blue Cheese Dauphinoise 21.95
Chateaubriand 380/400g (for 2) 59.90 *served with confit tomato, hand cut chips, mushroom duxelle,
on a bed of spinach. We recommend meat is cooked medium rare.*

GAME DISHES MAY CONTAIN SHOT – PLEASE BE CAREFUL

PLEASE ADVISE US IF YOU HAVE ANY DIETARY REQUIREMENTS

GOOD COOKING NEEDS TIME!

THE RESTAURANT CLOSSES AT 4PM