



ELIZABETH'S RESTAURANT

Established 1992

STARTERS

- Creamy Fish & Seafood Tagliatelle 8.25*
- Ballotine of Corn Fed Chicken Breast, Marinated Apricots, Apple & Pear Chutney, 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 (may contain shot)
- Confit Baby Beetroot Fritters, Balsamic Reduction 8.25 *

MAINS

- Fresh Grilled Fillet of Hake, Prawns, White Wine Sauce, Herb Crushed Potatoes, 17.25 *
- Wild Mushroom & Sorrel Suet 'Faux' Pudding, Rich Madeira Gravy, Saute Potatoes (v) 17.25 *
- Pan Roasted Barbary Duck Breast, Winter Berry & Cherry Brandy Jus, Saute Potatoes 17.25 *
- 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 green beans & shallots*
- Duo of Venison, Prunes & Armagnac Jus, Petit Pois a la Francaise, Blue Cheese Dauphinoise Potatoes 21.95
- Nut Roast, Lime, Lemongrass, Cherry Tomato, Cucumber, White Wine Reduction, Saute Potatoes (v) 17.25 *
- 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) 59.90

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 *

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: CWP, Rochester
Maws Fine Foods, Cranbrook
Fairway Produce, Rochester

Linton Seafoods, Tonbridge
Austen's of Rochester