



ELIZABETH'S RESTAURANT

Established 1992

STARTERS

- Creamy Fish & Seafood Tagliatelle 8.50*
- Ballotine of Corn Fed Chicken Breast, Marinated Apricots, Apple & Pear Chutney, Sourdough 8.50*
- Wild Mushroom & Truffle Risotto, Parmesan Shavings 8.50/14.95*
- Goats Cheese Nuggets, Toasted Sesame Seeds, Beetroot Puree, Ginger Melba 8.50 (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 8.50 *

MAINS

- Fresh Grilled Fillet of Hake, Prawns, White Wine Sauce, Herb Crushed Potatoes, 17.95 *
- Wild Mushroom & Sorrel Suet 'Faux' Pudding, Rich Madeira Gravy, Saute Potatoes (v) 17.95 *
- Roast Breast of Duck, Cherry Jus, Sauté Potatoes 17.95 *
- Grilled Torbay Sole, Minted New Potatoes, Tartare Sauce 21.95
- Pan Roasted Partridge, Honey, Cinnamon, Game & Madeira Jus, Saute Potatoes 21.95 (may contain shot)
- the above dishes are served with a local green vegetable*
- Nut Roast, Lime, Lemongrass, Cherry Tomato, Cucumber, White Wine Reduction, Saute 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 dish is served with confit tomato, hand cut chips, mushroom duxelle, on a bed of spinach.*
- Surf & Turf - Fillet Steak (160g) & lobster tail with garlic butter 34.95

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 £30.00 (not Saturday evening)**
PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY REQUIREMENTS



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DESSERTS 7.95

Home Made Lemon Tart, Meringue, Coffee Ice Cream *

Winter Berry Delight,
winter berries, whipped cream, meringue, blackberry 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 - 9.95

Ports - House Port Barros LBV 50ml 4.50

Vintage Port Barros 1996 50ml 7.00

Fresh Cafetière Coffee - 3.25

Premium JING Tea - 3.25 (biodegradable infusions)

English Breakfast, Earl Grey, Peppermint Leaves, Camomile Flowers, Lemongrass & Ginger,
Blackcurrant & Hibiscus

Liqueur Coffees - 6.95

Whisky, Brandy, Tia Maria, Dark Rum, Baileys, Amaretto, Cointreau

Please ask for our full bar list if you would like after dinner drinks.

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

Linton Seafoods, Tonbridge
Austen's of Rochester