

RESTAURANT MENU



Blyth
SOUTHWOLD

EADT Restaurant of the Year 2009



As Summer turns to Autumn and the cooler evenings slowly creep in, our town breathes a quiet sigh of relief as the visitor population decreases! Although the weather during the busier period was a bit hit and miss, we still had a bustling season with more people than ever visiting our restaurant.

The development of our kitchen garden has been a huge success over the past 5 months and we are now making

preparations for next Spring and plans are in place to expand it further.

Now we can enjoy the Autumn offerings on our doorstep! Our use of local produce is our priority and the plums and blackberries used on this menu have all been hand-picked by myself and the team of chef's. Many of the vegetables used are from local growers and allotments in town. I have also introduced a Specials Menu which gives the chef's more flexibility to create dishes from ingredients that may be brought to us from local suppliers and customers.

All our food is freshly prepared and cooked to order and all our fresh breads are baked in our ovens every morning. Gluten free bread is available on request. If you have any special dietary requirements or questions please do not hesitate to speak with a member of staff who will be happy to help.

Enjoy your meal.

Shaun Doig, Head Chef

TO START

Soup Of The Day

Warm Poppy Seed Bread

Suffolk Rabbit Plate

Rabbit Consommé, Roast Rabbit Loin and Rabbit Hash with a Fried Quails` Egg

Dingley Dell Ham Hock and Parsley Terrine

Piccalilli, Caper and Dill Bread

Classic Moules Mariniere

White Wine, Garlic and Shallot Cream with Char Grilled Focaccia Bread

Trio of Scottish Salmon

Salmon Tar-tare, Roasted Salmon and Home Smoked Salmon

Banana Shallot and Rosemary Tart

Carpaccio of Beetroot and Walnut and Herb Salad

Pan Fried Potato Gnocchi

Confit Cherry Tomato, Mozzarella and Rocket Leaves

OUR SUPPLIERS

Meat Clevellys Butchers at Moat Farm, Halesworth

Fish East Coast Fish, Lowestoft Harbour and Local Southwold Fishermen

Fruit and Vegetables Wangford Farm Shop, Mr Carter's Allotment and Hotel Garden

Dairy Mary Belle Farm, Halesworth

MAIN COURSES

Char Grilled Sirloin Steak

Horseradish Potato Cake, Cherry Tomatoes, Field Mushrooms and Café De Paris Butter

Garlic and Herb Stuffed Suffolk Chicken

Wholegrain Mustard Mash, Wilted Spinach with Bacon and Baby Onion Jus

Herb Crusted Pork Fillet

Fondant Potato, Buttered Savoy Cabbage, Parsnip Puree and Aspoll Cider Jus

Pan Fried Sea Bass Fillet

Tomato and Herb Risotto, Steamed Clams and Salsa Verde

Steamed Brill

Mussel and Smoked Haddock Chowder with Vegetable Ribbons

Pumpkin and Sage Ravioli

Beurre Noisette, Pumpkin Seeds, Parmesan and Rocket

Green Thai Vegetable Curry

Coriander Rice, Flat Bread and Accompaniments

SIDE ORDERS ALL £2.95

Sautéed New Potatoes, Spinach and Mint

Norfolk Cheddar Cauliflower Cheese

Suffolk Honey Roasted Root Vegetables

Blyth's Garden Leaf Salad with Honey and Mustard Dressing

Hand Cut Sea-Salt Potato Wedges

DESSERTS

Local Blackberry Plate

Sorbet, Crumble, Mousse and Jelly

Classic Apple Tart Tatin

Butterscotch Sauce and Vanilla Ice Cream

White Chocolate and Vanilla Cheesecake

Bitter Chocolate Sauce, Crushed Honeycomb and Orange Sorbet

Warm Sticky Toffee Pudding

Toffee Sauce, Caramelized Bananas and Clotted Cream Ice Cream

Ice Creams and Sorbets

Fruit Compote and Biscotti

Selection of British Cheeses

Sultana Bread, Water Biscuits, Grapes and Chefs` Chutney

Sunday Lunch Served 12-5pm.

Enjoy a fresh, local roast dinner for only £7.95 (Booking Advisable)

Enjoy a Speciality Coffee for £1.00 supplement or a choice of Liqueur Coffee for £4.95

PRICES

2 Courses with Coffee and a Selection of Chocolate Truffles **£22.95**

3 Courses with Coffee and a Selection of Chocolate Truffles **£27.95**

