

RESTAURANT MENU



Blyth
SOUTHWOLD

EADT Restaurant of the Year 2009



Finally things look brighter as the longer days and cool Spring sunshine offers welcome relief after one of the longest winter's I can remember. We can now look ahead to the summer and after a busy period over Easter, we feel ready to host the streams of visitors over the next six months. Over the past 12 weeks, my team of chef's and I have been developing the

kitchen garden enabling us to produce more of our own ingredients. We are delighted to be able to make use of the land and plan to grow some exciting varieties this year. Our ideas have been highly commended by the Greener Tourism Business Scheme and our recent AA Inspector who also awarded us a Rosette Award for the second year running.

All our dishes are freshly prepared and cooked to order and our homemade breads are baked fresh 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 our excellent front of house staff who will be more than happy to help.

I hope you enjoy your visit to the restaurant at the Blyth Hotel.

Sharrn Doig, Head Chef

TO START

Soup Of The Day

Warm Granary Bread

Dingley Dell Ham Hock

Spring Onions, Cress and Herb Salad with Wholegrain Mustard Dressing

Chicken and Duck Liver Parfait

Bread Crisps and Pear Chutney

Smoked Trout

Horseradish and Char Grilled Potato Salad with Soft Boiled Quails Egg

Poached Plaice Paupiette

Wilted Spinach and Adnams Fizz Velouté

Norfolk Dapple Cheddar and Leek Tart

Garden Leaves and Red Onion Marmalade

Mezze Plate

Hummus, Baba Ganoush, Coriander Flat Bread and Olives

MAIN COURSES

Char Grilled Sirloin Steak

Herb Sautéed Potatoes, Stilton Stuffed Field Mushroom, Roast Cherry Tomatoes and Peppercorn Sauce

Roast Chump of Lamb

Celeriac Puree, Dauphinoise Potatoes, Braised Shallot, Spring Cabbage and Mint Pesto

Pan Fried Chicken Breast

Wholegrain Mustard Mash with a Wild Mushroom and Herb Fricassée

Pan Fried Salmon

Cauliflower Puree, Fish Pie, Tempura Cauliflower and Curry Oil

Pan Fried Fillet of Sea Bass

Crushed Potatoes, Wilted Spinach and Sauce Vierge

Pan Fried Potato Gnocchi

Roast Aubergine, Rocket Salad and Pesto

Onion, Feta and Pine Nut Tart

Garden Leaf Salad and Buttered Herb Potatoes

SIDE ORDERS ALL £2.95

Roasted Spiced New Potatoes

Buttered Spring Cabbage and Bacon

Garden Salad Bowl with Honey and Mustard Dressing

Sea Salt Wedges

Cauliflower Cheese

Roast Shallots and Crispy Bacon

**Enjoy a Speciality Coffee for a £1.00 supplement
Or your choice of Liqueur Coffee for £4.95**

DESSERTS

Hot Chocolate Fondant

Crushed Pistachios and Ice Cream Sundae
(Please allow 15 minutes for preparation)

Honey and Thyme Roast Plums

Mulled Wine Syrup, Vanilla Pannacotta and Plum Crumble

Lemon Meringue Plate

(Lemon Tart, Syllabub and Lemon Curd Ice Cream)

British Rhubarb Trio

(Mousse, Jelly, Compote)

Ice Cream and Sorbet

Fruit Compote and Biscotti

Citrus Sorbet Terrine

Pineapple and Mint Salsa

Selection of British Cheeses

Sultana Bread, Water Biscuits and Grapes with Chutney

Adnams Ruby Port

available at £2.85 per Glass

Sunday Lunch served 12-5pm.

Enjoy a fresh, local roast dinner for only £6.95.
(Booking Advisable).

OUR SUPPLIERS

Meat Cleveleys Butchers at Moat Farm, Halesworth

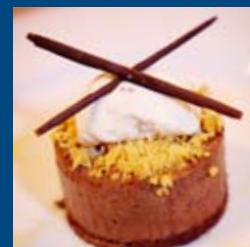
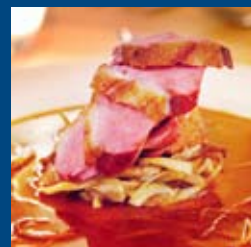
Fish East Coast Fish, Lowestoft Harbour and Local Southwold Fishermen

Fruit and Vegetables Wangford Farm Shop

PRICES

2 Courses with Coffee,
Turkish Delight **£22.95**

3 Courses with Coffee,
Turkish Delight **£27.95**



Blyth
SOUTHWOLD