

# The Dyke's End at Reach

## Autumn Dinner Menu

### **Starters**

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|---|-------|
| Seasonal soup served with freshly baked bread                                       | £5.95 |
| Home-baked focaccia bread with Kalamata olives, balsamic vinegar and olive oil      | £6.50 |
| Warm confit duck salad with oranges, walnuts, pickled red onion and crispy parsnips | £6.50 |
| Plate of smoked salmon with hard boiled egg, capers, mayonnaise and lemon           | £8.50 |

### **Main Courses**

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|---|--------|
| Chargrilled sirloin steak with grilled mushroom, tomato, hand cut skin on chips and a peppercorn sauce                      | £19.50 |
| Eight hour slow roasted Blytheburgh pork belly with mustard mash, curly kale, apple purée, scratchings and a red wine sauce | £16.00 |
| Roasted fillet of cod with crushed new potatoes, minted pea purée, spinach, capers and prawn butter                         | £17.50 |
| Local game pie with braised red cabbage, mash and thyme and juniper gravy   | £15.00 |
| Butternut squash risotto with cavolo nero, sage, parmesan and balsamic vinegar with a mixed leaf salad                      | £14.50 |

### **Puddings**

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|---|-------|
| Autumn fruit crumble with fresh egg custard   | £6.00 |
| Sticky toffee pudding with butterscotch sauce and vanilla ice cream                     | £6.00 |
| Dark chocolate torte with biscuit base, passion fruit sorbet and crushed honeycomb      | £7.00 |
| Plum fool with Stones ginger wine and shortbread  | £6.00 |
| Selection of British cheeses with home-made chutney, celery, apple, grapes and biscuits | £8.00 |

You may also choose from our **Specials menu** which changes daily