

THE DENBIGH

www.thedenbigh.com

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Some dishes may contain traces of nuts and other allergens, if in doubt please speak to a member of staff. Some fish dishes may contain shells or fishbone.

NCGI = None Containing Gluten Free All prices are inclusive of VAT at 20%.

All our menus are subject to change at any time. T's and C's may apply.

Starters

Humus	£2.95
Olive Oil & Balsamic Vinegar	£2.95
Tzatziki	£3.95
Pot of Marinated Olives	£3.95
Grilled Peppers in Olive Oil	£4.95
Hot Spanish Style Meatballs	£5.25

all the above served with ciabatta

OR Sharing Platter (serves up to 2 people) £14.95

Soup du jour with crusty bread £5.50

Deep Fried Oat Crumb Brie £5.75

served on cranberry sauce with salad

Venison, pancetta & pink peppercorn terrine

£7.20 Served with a cinnamon and strawberry

confit and warm crusty ciabatta

Daily Specials

See our **Festive Menu** available for lunch and dinner from 1st December to 23rd December

Curry of the day £14

Served with steamed rice, salad, chutney and flat bread

Roast of the Day – ask for further details

ALL ROASTS: Available all-day Sunday

served with roast gravy, roast potatoes, Yorkshire pudding and vegetables.

(all our gravy and sauces are made with None Containing Gluten Ingredients; our roast potatoes are cooked in dripping)

MAINS

Miso Gravadlax £7.20 starter/£13 main

Served with teriyaki and sesame dressing and buttered brown bread

Chef's Fish Pie £12.50

Served with a choice of seasonal vegetables or mixed salad

Harvey's Beer Battered Cod £12

Served with connoisseur chips and peas

Hot Duck and Avocado Salad £13.90

Crispy duck with mixed leaf and avocado topped with hoisin sauce, sesame and hot new potatoes

Local Rib Eye Steak £19.90 approx. 12oz

Served with gourmet chips, onion rings, tossed salad and a choice of bearnaise or green peppercorn sauce

Steamed Steak and Kidney Pudding £11.50

Served in suet pastry with creamy mash potato, rich gravy and a selection of vegetables

Sausage du jour £8.95(2) £10.95(3)

served with caramelized red onion jus, creamy mash and seasonal vegetables

Nut Burger (V) £9.50 cashew and mushroom nut burger topped with sundried tomato and brie in a large flour bap, barbecue mustard sauce, mixed salad and frites

Nut Roast cashew and mushroom nut roast with tomato salsa, basil dressing and Yorkshire pudding served with olive oil roasted new potatoes and vegetables £9.50 (V)

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Sussex Pork £10.50

Sussex Lamb £12.50

Sussex Sirloin of Matured Beef £13.50

Roast Medley (Pork, Lamb & Beef) £16.50

Nut Roast with tomato salsa, basil dressing and Yorkshire
pudding served with olive oil roasted new potatoes and selection
of vegetables £9.50 (V)

WINE LIST

WINE SPECIAL – SEE WINE BOARD & CHRISTMAS SPECIAL TOO

***Viyuela Tempranillo** smooth and fruity £18 ***Piemonte Barbera** ripe and fruity £18

***Montepulciano d’Abruzzo** deeply colored red wine with pepper and spice notes £18

***Half Bottle Selection of white and red wine** please see the wine board for further details

***Sedlescombe Premier BRUT Sparkling or Rose (Biodynamic)** £35

***Chapel Down Sparkling Brut** £35 ***Baron D’Arignac Blanc de Blanc Sparkling Brut** £20

WHITE WINE

Pinot Grigio (Italy) crisp with soft hints of gooseberries 175ml £4.40/bottle £17.20

Baron D’Arignac (France) medium sweet. 175ml £4.40/bottle £17.20

House Dry White 175ml £4/bot. £15.50

Chardonnay (Australia) unoaked, fresh citrus & peach flavours. 175ml £4.40/bottle £17.20

Sauvignon Blanc (Marlborough, New Zealand) Zesty and fruit driven. 175ml £5.35/Bottle £21

Rioja Blanco (Spain) Gentle aromas of apricot £20

Torrontes (Argentina) young and fruity 175ml £4.40/£17.20 bottle

Paul Mas Bordeaux Blanc (France) rich and full-bodied Bottle £21

Viognier (France) full bodied and fruity £19

Albarino (Spain) intensely aromatic with peaches and almond palate £19

Riesling (Germany) fruity and refreshing £19 bottle

Chablis (France) historic wine-producing town in Northern Burgundy £28 bottle

RED & ROSE

Merlot (Red, Chile) succulent damson fruit flavours 175ml £4.40/bottle £17.20

House Red (Spain) 175ml £4.20/£16 bottle

Shiraz (Red, Australia) medium bodied red with dark berry flavours. 175ml £4.40/bottle £17.20

Malbec (Red, Argentina) flavours of blackberry jam. £19

Rioja Crianza (Red, Spain) pure tempranillo and well-rounded £21

Valpolicella (Red, Italy) fragrant with a balanced structure £19

White Zinfandel Rose (Rose, USA) aromas of sweet strawberries and tropical fruit. 175ml £4.40/bot £17.20

Pinot Grigio Rose (Rose, Italy) soft, delicate and fruity bouquet. 175ml £4.40/bottle £17.20

Sedlescombe Local Organic Rose Wine 175ml £4.60/bot. £18.20

SPARKLING & CHAMPAGNE

Villa Conchi Cava Sparkling Wine (Spain) a refreshing cava with flavours of citrus and ripe melon £26

Bottega Valdobiadene Prosecco Superiore DOCG(Italy) extra dry and delicately fruity £26

Prosecco Bottega Rose Reserve (Italy) well balanced with a slight aromatic bouquet £40

Prosecco or Rose Gold (Italy) single serve £7.20

Montaudon Brut (Champagne) A cuvee, opulent and fruit driven Pinot Noir £49

Piper Heidsieck (Champagne) arguably the most famous wine region of the world £60

Perrier-Jouet Belle Epoque (Champagne) Excellent champagne from Perrier-Jouët showing succulent flavours of peaches, exotic fruits, honey and citrus fruits £150

*WE ALSO HAVE A WIDE SELECTION OF BEERS, ALES, CIDERS AND JUICES TO COMPLEMENT YOUR MEAL – PLEASE ASK YOUR SERVER FOR FURTHER DETAILS

BAR SNACKS & LIGHTMEALS

Baguette, Wrap or Jacket Potato with a selection of fillings to choose from
and all served with fresh mixed salad

Cheddar Cheese and Fresh Tomato	£5.50
Cheddar Cheese and Branston Pickle	£5.50
Tuna and Cheddar Cheese Melt	£6
Sausage du jour	£6.50
Bacon, Lettuce and Tomato	£6.50
Melted Brie, Bacon & Cranberry	£6.50
Roast Ham, Melted Cheddar and Mango Chutney	£7
Smoked Salmon, Cream Cheese & Cucumber	£7.50
Avocado & Prawns with Marie Rose	£7.50

(also available as a cocktail or salad served with buttered brown bread)

Roast joint of the day - in a Baguette, Wrap or Jacket Potato:

Sussex Pork with sage onion stuffing and apple sauce	£7
Sussex Lamb with mint sauce	£7.50
Sussex Sirloin of Beef with horseradish	£8

Bowl of Chips	£3	Cheesy Chips	£3.75
Garlic Bread			£3.75
Cheesy Garlic Bread			£3.95

Hand Carved Cold Roast Ham, Fried Free-range Eggs, Chips & Salad £9.75