

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

Tzatziki	£2.95
Olive Oil & Balsamic Vinegar	£2.95
Pot of Marinated Olives	£3.95
Feta & Basil Oil	£4.25
Grilled Artichokes in Olive Oil	£4.95
Hot Spanish Style Meatballs	£5.25

all the above served with ciabatta

Sharing Platter of all the above (minimum 2 people at £7.50 per person)

Soup du jour with crusty bread	£5.50
Deep Fried Oat Crumb Brie served on cranberry sauce with salad	£5.75
Meat Selection served with warm crusty bread	£5.60
Chicken Liver & Cognac Pate with strawberry confit and toast	£6.20

Daily Specials

Pie du jour – ASK FOR FURTHER DETAILS

Grilled Goat Cheese with raspberry salad, blueberry dressing and served with warm crusty bread £6.90

Pork & Chorizo Sausages £10.95 main served with creamy mash, rich onion jus and seasonal vegetables

Braised Beef Steak £13.90 main in red wine and mushroom served with truffle mash and seasonal vegetables

Grilled Red Pepper, Butternut Squash & Feta Tart served with tossed salad and sweet potato fries £11.50 main

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

Smoked Salmon & Avocado Salad

£7.50 starter/£13.50 main

served with a piquant dressing and buttered brown bread

Harvey's Beer Battered Cod £12

served with connoisseur chips and peas

Moules Mariniere

£7.95 starter/£14.50 main

Served with warm crusty bread

Chef's Fish Pie £12.50

Topped with creamy mash and cheddar served with a choice of seasonal vegetables or mixed salad

Grilled fillet of Wild Seabass £16

With sweet potato mash, basil butter sauce, grilled courgette and Priddy purple sprouting broccoli

Hot Duck and Avocado Salad £13.90

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

Denbigh's own Beef Burger £11.20 Handmade beef burger topped with tomato, red onion, whisky sauce and brie served with gourmet chips, salad and large floured bap

Steamed Steak and Kidney Pudding £11.50

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

Sussex Reared Fillet of Beef

£24.50 approx. 8oz £27.50 approx. 10oz

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

Chicken Penang Curry £13.50

Served with rice, chutney, yoghurt, poppadum and salad

Vegetarian Burger £11.50

Red pepper and goat cheese nut burger topped with caramelized red onion and fresh tomato served in a large floured bap (V)

Mediterranean Vegetable Tart £10.50

with mixed salad and roasted new potatoes in olive oil (V)

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Sussex Pork £10.50

Sussex Lamb £12.50

Sussex Sirloin of Matured Beef £14

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

*Viyuela Tempranillo smooth and fruity £18 *Cotes du Rhone £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

*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

Cotes Du Rhone (Red, France) with herbal spicy flavours and smooth tannins £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

Sedlescombe Premier BRUT Sparkling or Rose (Biodynamic) £40

(Sussex) 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, Sandwich 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
Bacon, Lettuce and Tomato	£6.50
Melted Brie, Bacon & Cranberry	£6.50
Roast Ham, Melted Cheddar and Mango Chutney	£7
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, sandwich 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
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Cheesy Cajun Garlic Bread or Chips £4 Cheesy Chips with Cajun, onion and bacon "dirty chips" £5.95

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

Ham Ploughman with all the trimmings with warm crusty bread £8.95

Cheese Ploughman with all the trimmings with warm crusty bread £7.95

Mixed Ploughman with all the trimmings with warm crusty bread £9.25