

# MOTHERING SUNDAY

31st MARCH 2019 available for lunch and dinner

[www.thedenbigh.com](http://www.thedenbigh.com) 01424 843817

## Starters a la carte

- Spinach & Smoked Salmon Roulade with cream cheese** £7.50 served with brown bread  
**Grilled Asparagus, Feta and Chunky Cous-cous Salad** £6.90 served with caper vinaigrette  
**Chicken Liver and Cognac Pate** £6.50 served with our own strawberry confit and toast  
**Pork and Vegetable Spring Roll** £5.95 served with sweet chili sauce  
**Deep Fried Brie Almandine** £5.75 served cranberry sauce and mixed salad  
**Spring Minestrone Soup** £5.50 served with warm ciabatta

## Main a la carte

- Grilled Loin of Monkfish** £17 served with fondant potatoes and lobster cream and crispy leeks  
**Chef's Fish Pie** £12.50 cooked in cream sauce topped with cheddar mash served with salad or seasonal vegetables  
**Panang Chicken Curry** £14 served with rice, chutney, yoghurt, poppadum and mixed salad  
**Vegetarian Curry** £12.50 with mixed peppers, courgetti and oyster mushroom served with rice, chutney, yoghurt, poppadum and mixed salad (V)  
**Braised Lamb Shank** £15 cooked in a rich tomato and cumin sauce with okra served with coriander mash  
**Hot Crispy Duck and Avocado Salad** £13.90  
Crispy duck with mixed leaf and avocado topped with hoisin sauce, sesame and new potatoes  
**The Denbigh Steak & Kidney Pudding** £11.50 chuck beef and kidney encased in suet pastry, steamed and served with a rich beer gravy and creamy mash potatoes and vegetables  
**Risotto with sundried tomato, spinach and brie** £12.50 served with rocket salad

## Roast Board

- Shoulder of Sussex Pork** with sage onion stuffing £10.50  
**Leg of Sussex Lamb** £12.50  
**Sussex Sirloin of Beef** served with Yorkshire pudding £13.50  
**Roast Turkey with all the trimmings** served with Yorkshire pudding £12.50  
**Roast Medley (Pork, Lamb & Beef)** £16.50  
\*all roast served with roast gravy, roast potatoes and seasonal vegetables  
**Nut Roast** served with Yorkshire pudding, tomato salsa and basil dressing served with olive oil roasted new potatoes and selection of vegetables £10.50

\*Our Children's Menu, Puddings and Wine List will also be available on this day

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.  
All prices are inclusive of VAT at 20% Our menus are subject to change anytime

## KIDS MENU £7.95

To include a choice of drink  
(milk or squash), mains and puddings

*Houmous, carrots & cucumber crudités*  
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**Sussex Leg of Pork** with sage onion stuffing

**Sussex Leg of Lamb**

**Sussex Rib of Matured Beef** served with  
Yorkshire pudding

**Spaghetti in tomato sauce and meatball**  
served with garlic bread

**Ham Sandwich** served  
with fresh mixed salad and chips

**Followed by pudding:**

**\*one scoop of ice cream**

**\*fruit skewer**

*Our kids menu are suitable only for children  
under 10 years old as it is a small portion*

## PUDDINGS £5.95

**\*Lemon & Vanilla Posset** with fresh  
Berries and shortbread

**\*Warm triple chocolate fudge brownie**  
with Chantilly cream

**\*Lemon Meringue Pie**

**\*Rich, intense, dark chocolate cup** served  
with Chantilly cream and raspberry coulis

**\*Fresh Fruit Salad with pouring cream**

**\*Warm Brioche Bread and Butter Pudding**  
served with vanilla ice cream

**\*Fresh Local Strawberries & Cream**

**\*Spiced Apple & Peach Crumble**  
served with hot custard

**\*Berries Eton Mess**

**\*Selection of Local Ice Cream** – choose from:  
Madagascan Vanilla, English Strawberry,  
Chocolate or Salted Caramel

**\*Selection of Local Sorbet** – choose from:  
Lemon, Raspberry or Mango

**\*British Cheeses** Chef's choice of cheeses  
served with homemade fruit chutney  
and biscuits (£1.75 supplementary charge)

## WINE LIST

### WHITE WINE

**Los Haroldes Torrontes** (Argentina) fresh, light and  
floral undertones. 175ml £4.60/bottle £18

**Pinot Grigio** (Italy) crisp with soft hints of gooseberries  
175ml £4.20/bottle £16.30

**Baron D'Arignac** (France) medium sweet.  
175ml £4.20/bottle £16.30

**House Dry White** 175ml £3.95/bottle £15.20

**Berri Estate Chardonnay** (Australia) unoaked, fresh citrus  
and peach flavours. 175ml £4.20/bottle £16.30

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

**Rioja Blanco** (Spain) Gentle aromas of apricot £20

**Picpoul du Pinet** (France) zinging with lemony freshness £21

**Joseph Mellot Sancerre** (France) intense aromas of citrus  
fruits, dry and refreshing £29

**Pouilly-Fuisse Grand Vin de Bourgogne** (France) rich and  
full bodied Bottle £29

**Jean Marc Brocard Chablis** (France) bouquet of citrus fruit £30

**Parlez Vous Viognier** (France) full bodied, aromas of peach £18

## RED, ROSE, CAVA & CHAMPAGNE

**Merlot** (Red, Chile) succulent damson fruit flavours  
175ml £4.20/bottle £16.30

**House Red** (France) 175ml £4.20/£15.70 bottle  
**Beaujolais** (France) light and fruity £16.30

**Te Pa Pinot Noir** (New Zealand) beautifully fragrant with  
ripe cherries and red fruited plum £23

**Shiraz** (Red, Australia) medium bodied red with dark  
berry flavours. 175ml £4.20/bottle £16.30

**Malbec** (Red, France) flavours of blackberry jam. £18

**Cotes du Rhone** (France) £16 bottle rich and fruity

**Rioja Crianza** (Red, Spain) pure tempranillo £21

**Passori Veneto Rosso** (Red, Italy) notes of spices £19.60

**White Zinfandel Rose** (Rose, USA) aromas of sweet  
strawberries and tropical fruit. 175ml £4.20/bot £16.30

**Pinot Grigio Rose delle Venezie** (Rose, Italy) soft, delicate  
and fruity bouquet. 175ml £4.20/bottle £16.30

**Castellblanc Cava Sparkling Wine** (Spain) £25

**Botter Prosecco DOC(Italy) extra dry** £25

**Prosecco Bottega Rose Reserve** (Italy) bottle £38

**Prosecco or Rose Gold** (Italy) single serve £6.95

**Moet & Chandon** (Champagne) Bottle £52

**Perrier-Jouet Belle Epoque** (Champagne) Bottle £150

