

THE DENBIGH MENU

01424 843817

LOCAL TAKE-AWAY FOR DELIVERY OR COLLECTION

(Minimum delivery £20 and delivery charge at flat rate of £2)

Starters

Tzatziki	£3.50
Pot of Marinated Olives	£4.50
Borlotti Bean Hummus	£3.50
Hot Spanish Style Meatballs	£5.50

all the above served with ciabatta

Sharing Platter of all the above is a minimum
of 2 people at £8.95 per person

Soup du jour with crusty bread £5.60

Deep Fried Oat Crumb Brie £5.95
served on cranberry sauce with salad

Daily Specials

Please ask during the call for any other specials.

Grilled Goat Cheese, Heritage tomatoes & wilted
garlic leaves £6.95 starter
served with warm crusty bread

Pork Spring Roll with sweet chilli sauce £5.95 starter

Smoked Salmon and Avocado Salad
£7.50 starter/£15 main
Served with buttered brown bread

MAINS

Dressed Cromer Crab Salad £17.50 Served with frites, salad
and pot of mayonnaise

Harvey's Beer Battered Cod £13
served with garden peas and chips

Grilled Fillet of Wild Seabass £17.50
On parsley mash topped with grilled asparagus and wilted
wild garlic leaves

Chef's Fish Pie £13.50
Topped with creamy mash and cheddar served with mixed
salad or seasonal vegetables

Hot Duck and Avocado Salad £14
Crispy duck with mixed leaf and avocado topped
with hoisin sauce, sesame and hot new potatoes

Steamed Steak and Kidney Pudding £12
Served in suet pastry with creamy mash potato,
rich gravy and a selection of vegetables

Denbigh's own Gourmet Beef Burger £12.95
Handmade beef burger topped with melting brie, tomato,
gherkin and truffle mayo served with chips, mixed salad
and brioche bun

Mushroom & Chickpea Nut Burger £11.50 (V)
Handmade nut burger topped with fresh tomato, brie and
BBO sauce served with chips and mixed salad

Chunky Moroccan Vegan Stew £11.50 (VG)
With Aubergine, peppers, courgette and chickpea and
coriander served with apricot cous cous and sumac salad

WE HAVE A WIDE SELECTION OF DRINKS AVAILABLE
PLEASE ASK US FOR FURTHER DETAILS

DESSERTS AND LIGHTMEALS AVAILABLE

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.

*GF – We now serve gluten free bread rolls, ask for further details

ALL ROASTS: Available all-day Sunday

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

ROASTS

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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

*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 £4.45/bottle £17.50
Baron D’Arignac (France) medium sweet. 175ml £4.45/bottle £17.50

House Dry White 175ml £4.05/bot. £16

Chardonnay (Chile) unoaked, fresh citrus & peach flavours. 175ml £4.45/bottle £17.50

Sauvignon Blanc (Marlborough, New Zealand) Zesty and fruit driven. 175ml £5.35/Bottle £21.50

Rioja Blanco (Spain) Gentle aromas of apricot £22

Torrontes (Argentina) young and fruity 175ml £4.50/£18 bottle

Paul Mas Bordeaux Blanc (France) rich and full-bodied Bottle £23

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 £4.45/bottle £17.50

House Red 175ml £4.25/£16.50 bottle

Shiraz (Red, Australia) medium bodied red with dark berry flavours. 175ml £4.45/bottle £17.50

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

Rioja Crianza (Red, Spain) pure tempranillo and well-rounded £22

White Zinfandel Rose (Rose, USA) aromas of sweet strawberries and tropical fruit. 175ml £4.45/bot £17.50

Pinot Grigio Rose (Rose, Italy) soft, delicate and fruity bouquet. 175ml £4.45/bottle £17.50

Sedlescombe Local Organic Rose Wine 175ml £4.60/bot. £19

SPARKLING & CHAMPAGNE

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

Prosecco, Casa Vinicola Botter (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 (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	£5.95
Cheddar Cheese and Branston Pickle	£5.95
Tuna and Cheddar Cheese Melt	£6.95
Bacon, Lettuce and Tomato	£7
Melted Brie, Bacon & Cranberry	£7
Roast Ham, Melted Cheddar and Mango Chutney	£7.25
Smoked Salmon, Cucumber & Cream Cheese	£7.95
Avocado & Prawns with Marie Rose	£7.95

(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	£7.50
Sussex Lamb with mint sauce	£7.95
Sussex Sirloin of Beef with horseradish	£8.25

Bowl of Chips	£4	Cheesy Chips	£4.50
Garlic Bread			£4.50
Cheesy Garlic Bread			£4.95

Hand Carved Cold Roast Ham, Fried Free-range Eggs, Chips & Salad £10.50

Ham Ploughman with all the trimmings with warm crusty bread £10.50

Sussex Cheese Ploughman with all the trimmings with warm crusty bread £9.50

DESSERTS £6.25

- ◆ Warm Chocolate Fudge Cake with Chantilly cream
- ◆ Hot Apple & Blueberry Crumble with custard
- ◆ Hot Portuguese Tarts with whipped cream
- ◆ Dark and Rich Chocolate Cup with Chantilly cream and raspberry coulis
- ◆ Warm Sticky Toffee Pudding with custard

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SERVICE CHARGE NOT INCLUDED

(ANY PARTIES OF 10+ MAY INCLUDE A 10% SERVICE CHARGE)

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