

RANSOME'S DOCK MENU: Autumn 2011

For today's specials, please see overleaf

Salad of marinated baby beetroot with feta, orange and mint	7.00
House Terrine: <i>please see daily specials</i>	
Ummera <i>organic</i> Irish smoked salmon with fennel & cucumber salad	10.50
Caesar salad	7.00/11.50
Courgette, goats' cheese & basil filo pastries with pine nuts; watercress salad	7.50
Warm Lincolnshire smoked eel fillets with a buckwheat pancake & horseradish cream	9.50
Char-grilled quail with watercress, grapes and pomegranate molasses	9.00
Morecambe Bay potted shrimps with wholemeal toast	9.00

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Elizabeth David's spinach & ricotta gnocchi with butter, sage & parmesan; herb leaf salad	12.50
Elwy Valley Welsh lamb cutlets with girolles, spinach & pommes anna	23.50
Grilled ' <i>Label Anglais</i> ' chicken breast with creamed Savoy cabbage & pancetta; mashed potato	17.00
Dutch calf's liver with Cumbria bacon, beetroot purée and seed mustard sauce	17.50
Creedy Carver duck breast with braised red cabbage, apple, celeriac fondant and port sauce	18.50
30-day-aged <i>traditional breed</i> sirloin steak & chips with shallots braised in red wine	24.00

Our daily fish dishes appear on the reverse side of this menu

Green salad	4.95	Mixed salad	5.50	Chips	3.95	Spinach	4.95	Bread and butter	1.00
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Warm chocolate & damson tart with crème fraîche	7.75
Aromatic poached figs with almond cake	7.00
Clementine jelly with cream	6.50
Hot prune & armagnac soufflé with armagnac custard [20 minutes]	8.50
Labneh (<i>strained yoghurt with cinnamon</i>) with mango, pomegranate & orange blossom syrup	6.50
Ice Cream Union ice creams	6.75
Fruit sorbets	6.00
Cheeses: each 6.50 a selection of 3 9.25 [<i>please see the specials menu for today's cheeses</i>]	

<i>Organic</i> Hot Chocolate	2.95	Espresso, cappuccino & filter coffee [from Union Coffee Roasters]	3.50	Various leaf teas & tisanes	2.75
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Smaller portions are always available for children

OUR FOOD POLICY

We pride ourselves on the quality of produce used in cooking your food, much of which comes from small specialised British growers and producers. We use free-range or organic eggs, and as much fish from sustainable sources, organically and extensively reared meat & poultry as possible, as well as many other 'organic' ingredients, including milk.

Prices include 20% VAT. An optional 12.5% staff gratuity will be added to your final bill.
Payment: Cash, Delta, Switch, MasterCard, Visa, American Express, Diner's Club, JCB