

The Dyke's End at Reach

Autumn Dinner Menu

Starters

Seasonal soup served with freshly baked bread	£5.95
Home-baked bread with Kalamata olives, balsamic vinegar and olive oil	£6.50
Warm confit duck salad with oranges, walnuts, picked red onion and crispy parsnips	£6.50
Plate of smoked salmon with hard boiled egg, capers, mayonnaise and lemon	£8.50

Main Courses

Chargrilled sirloin steak with grilled mushroom, tomato, hand cut skin on chips and a peppercorn sauce	£19.50
Eight hour slow roasted Blythburgh pork belly with mustard mash, curly kale, apple purée, scratchings and a red wine sauce	£16.00
Roasted fillet of cod with crushed new potatoes, minted pea purée, spinach, capers and prawn butter	£17.50
Local game pie with braised red cabbage, mash and thyme and juniper gravy	£15.00
Butternut squash risotto with cavolo nero, sage, parmesan and balsamic vinegar with a mixed leaf salad	£14.50

Puddings

Autumn fruit crumble with fresh egg custard	£6.00
Sticky toffee pudding with butterscotch sauce and vanilla ice cream	£6.00
Dark chocolate torte with biscuit base, passion fruit sorbet and crushed honeycomb	£7.00
Plum fool with Stones ginger wine and shortbread	£6.00
Selection of British cheeses with home-made chutney, celery, apple, grapes and biscuits	£8.00

You may also choose from our **Specials menu** which changes daily