

THE CAPTAIN'S TABLE EVENING MENU

3 Quay Street, Woodbridge. (01394) 383145

Pre dinner nibbles

Duo of dips with toasted pit ta bread £3.50

Marinated black and green olives £3.50

Home made sun-blush tomato, garlic and olive Focaccia served with extra virgin olive oil and balsamic vinegar £3.50

Garlic bread £3.00

Our own home cured beetroot Gravadlax with capers £5.95

Shredded Gressingham duck with baby gem lettuce and pomegranate dressing £5.95

Butter bean, winter vegetable and vine tomato soup £4.50 (v)

Ketley salt beef with horseradish crème fraiche and baby mixed leaves £5.25

Platter of locally smoked fish from Mrs Pinney £6.50

Twice baked goats' cheese soufflé with an onion marmalade and a gratinated cheese sauce £6.50 (Highly recommended - it is a house speciality) (v)

All starters are served with home made bread and butter

Smoked haddock fishcakes with a lemon butter and chive sauce, market vegetables £11.50

Butternut squash, roasted red onion and Greek feta cheese quiche, mixed leaves £9.50

Our famous slow roasted duck leg confit with red wine and pickled walnuts served with gratin dauphinois potatoes and market vegetables £12.50

Fillet of seabass with saffron mash and Gremolata, market vegetables £12.50

Prime rib eye steak glazed with a Café de Paris butter served with fries & mixed leaves £14.50

Breast of corn fed chicken Forestière (baby onions, field mushrooms, Pancetta and red wine) with gratin dauphinois potatoes and market vegetables £11.50

Nut allergies. Dishes may contain nuts or nut derivatives. Please enquire.

All our food is fresh, home made and cooked to order, so if you have any special requests, please let us know when you order, so we may please you, which is our main aim and why we are here !