

the del

tempura of kabocha squash, espellete pepper aioli

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8

newcastle brown ale battered fish “n” chips

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12

plate of stealth french fries

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4

“licked by the flames” tarte flambé  
bacon, red peppers, onions, mushrooms, fromage

blanc

\$\$\$

10

traditional steak tartare, aioli and potato chips

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8

wings

drums & flats “buffalo style” celery,  
blue cheese

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10

the del’s

aged cheddar burger, lettuce, tomatoes, spiced aioli  
fries,

\$\$\$

12

hanger steak with shallot butter  
and fries

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15

ipswitch fried clams, lemon and tartar sauce

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8

## Desserts

trio of chocolate  
58% semi sweet 72% bitter sweet 31% white  
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6

lemon ricotta cheese cake, graham crust  
concord grapes  
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6

dulce de leche and chocolate pudding, vanilla  
chantilly and almond powder  
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6

toasted almond tart, lemon mint sherbert  
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6

sour cream donut with apple jelly and coffee gelato  
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6

a selection of house made ice cream and sorbets  
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6