

British Small Plates

Our small plates will be served staggered as & when they are ready We recommend 2-3 to share if having as a starter

Home Baked Bread Selection, Butter 3
Devilled Whitebait, Lemon Mayonnaise 5
Slack Pudding Scotch Egg with Piccalilli 6
Salt & Pepper Squid, Soy Ponzu Sauce 8
Grilled Aubergines, Basil Pesto ♥ 5
Grilled King Prawns, Chilli, Ginger, Garlic ♥ 7 GF
Smoked Haddock Fish Cakes, Curried Mayonnaise 7
Whole Baked Camembert, Honey, Garlic & Thyme 9.50

Whitstable PGI Rock Oysters, Pickled Shallots ♥ £3 each Soy & Honey Glazed Crisp Pork Belly 8
Marinated Queen Olives     GF  3
Mini Chorizo Sausages, Worcestershire Glaze GF  8
Spiced Chickpea Dip, Toasted Flat Bread ▼     6
Vegetable Tempura, Sour Dipping Sauce     6

Starters....

SCALLOPS

Pan Fried Scallops, Yuzu Mayonnaise, Charred Spring Onions, Pak Choi, Radish, Squid Ink Cracker 13

PARFAIT

Chicken Liver & Foie Gras Parfait, Kentish Cherry & Fig Chutney, Toasted Sour Dough 9

SOUP

Pea & Lovage Soup, Minted Olive Oil Dressing, Crisp Bacon, Toasted Sour Dough 7

¥ Vegan option available

MUSSELS

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley, Garlic & Cream Sauce, Warm Garlic Bread Starter 8 Main Course 16

To Follow ...

SEAFOOD PLATTER

Smoked Salmon, Cornish Crab, Mussels, Clams, Oysters, Crevettes, ½ Lobster, Mary Rose Sauce, Pickled Shallots 32 or 58 for two people

LOBSTER

Whole Lobster Thermidor, Skinny Chips, Mixed Salad 48

STEAK

Grilled 35 Day Aged Scottish Sirloin Steak with Dijon & Shallots, Portobello Mushroom, Beef Tomato, Triple Cooked Chips, Confit Garlic 28

Served with a choice of Red Wine Jus, Peppercorn or Bearnaise Sauce

FISH & CHIPS

Deep Fried Whitstable Bay Beer Battered Fish, Triple Cooked Thick Chips, Crushed Peas,

Tartare Sauce 16

CHICKEN

Free Range Chicken Breast, Pomme Purée, King Oyster Mushroom, Cep Ketchup, Chicken Jus 17

JOHN DORY

Fillets of John Dory, Clams, Sautéed Jersey Royals, Apple, Lemongrass & Fish Velouté 22

CRAE

Local Crab Linguini with Chilli & Lime, Crab Cream Sauce 17

Side Dishes

All at 3.75

Green Beans with Tomato & Garlic GF 💥
Jersey Royals, Smoked Salted Butter, Herbs GF
Sautéed Mangetout with Crisp Onions v
Triple Cooked Chips GF 💥
Cauliflower Cheese with Smoked Winterdale Cheese v
Thin Chips GF 💥
Mixed Leaf Salad

BURGER

Grilled Home-Made Beef Burger, Toasted Bun, Crisp Iceberg Lettuce, Beef Tomato, Gherkins, Coleslaw, French Fries and Burger Sauce 15

ADD Melted Blue Cheese, Mature Cheddar or Grilled Bacon for 1.50 each

VEGAN



To Finish...

PEACH

Warm Peach and Almond Sponge, Compressed Peach, Peach Syrup, Clotted Cream Ice Cream 8

FTON MESS

Fresh Summer Berries, Meringue, Vanilla Chantilly Cream, Mint 8

CHOCOLATE

Dark Chocolate Delice, Cherry Mousse, Fresh Cherries, Cherry Sorbet 9

CHEESE

Selection of British & French Cheeses Served with Biscuits & Homemade Chutney 9

ICE CREAM & SORBET SELECTION

Please ask one of our Team for Today's Selection... 1.50 per scoop GF

Choice of Coffee served with Petit Fours 3.75 Liqueur Coffees All at 6.50

Dessert Wines

Moscato, Maculan, *Italy* 6
Sauternes, La Fleur D'or, *France* 7
Tokaji, Cuvée Sauska, *Hungary* 10

Dessert Cocktails All at £10

Tiramisu - White Chocolate & Coffee Liqueur Shaken with a butterscotch cream float Espresso Martini - Coffee Shot, Kahlua & Vanilla Vodka Laced with White Crème de Cacao Naughty Monkey - Amarula, White Cacao, Banana Liqueur, Milk & Dark Cacao

Available for children up to 12 years old

Mini Fish & Chips, Peas & Tartare Sauce 7

Ham, Egg & Chips 7

Macaroni Cheese, Garlic Bread 7

Home Made Beef Burger, Ashmore Cheddar, Lettuce & Chips 8

Sausages, Mashed Potatoes, Garden Peas, Onion Gravy 7

Chicken Goujons, Chips, Peas 7



A discretionary service charge of 10% will be added to your bill.