

DESSERTS

<i>Add a Scoop of Ice Cream to your Dessert</i>	£1.95
Crème Brûlée (Chef's Choice) (GFO) <i>Served with a Shortbread Biscuit</i>	£6.95
Panna Cotta (GF) <i>Served with Tailored Accompaniments</i>	£6.95
Lemon Citron Tart <i>Served with Fresh Raspberries and Chantilly Cream</i>	£6.95
Fruit Crumble (Chef's Choice) <i>Served with Crème Anglaise</i>	£6.95
Sticky Toffee Pudding <i>Served with Toffee Sauce & Vanilla Ice Cream</i>	£7.50
Dark Chocolate Fondant <i>Served with Salted Caramel Ice Cream</i>	£7.50
Selection of Ice Creams and Sorbets (GF)	2 Scoops £3.75 3 Scoops £5.50
<i>Coffee; Chocolate; Vanilla; Honeycomb; Mint Choc Chip; Crystallised Ginger; Strawberry; Rum & Raisin; Raspberry Ripple; Coconut; Banana; Salted Caramel; Pistachio.</i>	
Sorbets (GF) <i>Mango; Raspberry; Lemon; Red Cherry & Kirsch</i>	
Cheese Platter (GFO) <i>A Selection of Cheese, Biscuits, Chutney & a Glass of Port</i>	£14.95

HOT BEVERAGES

Americano	£3.25
Espresso	£2.75
Flat White	£3.50
Latte	£3.50
Mocha	£3.75
Cappuccino	£3.50
Flavoured Latte	£3.75
Selection of Tea Infusions	£2.95
Large Pot of Tea	£3.95
Hot Chocolate	£3.50
Liqueur Coffee	£7.95
Extra Shot	55p
Decaffeinated Coffee Available on Request	

STARTERS

Calamari (GFO) <i>Lightly Battered Squid Rings Served with Homemade Tartar sauce and Fresh Lemon</i>	£7.95
Sardines (GF) <i>Marinated in Garlic, Chilli & Coriander, Served with Mango Chutney and Burnt Lime</i>	£7.95
Whitebait (GFO) <i>Lightly Floured, Deep Fried, Served with Homemade Tartar Sauce and Fresh Lemon</i>	£8.50
Baked Camembert (V) (GFO) <i>Served with a Red Onion and Cranberry Marmalade and Savoury Bread</i>	£8.95
Prawn Cocktail (GFO) <i>Served with Marie-Rose Sauce and Wholemeal Bread</i>	£8.95
Smoked Haddock, Cheddar & Leek Fish Cake <i>Served with Tartare Sauce</i>	£8.95
Moules Marinières (GF) <i>Steamed, Rope Grown Mussels in a White Wine, Garlic, Shallot, Celery and Parsley Cream Broth</i>	£8.95
Potted Crab with Avocado Mousse (GFO) <i>Served with Confit Tomatoes and Wholemeal Bread</i>	£9.95
Coquille St Jacques (GF) <i>Served with a Parmesan Crust</i>	£10.95
Shellfish Selection (GF) <i>Selection Varies Daily</i>	for 1 £9.95 for 2 £18.95
Rock Oysters (GF) <i>Served with Traditional Accompaniment</i>	1-£2.50 6-£14.95 12-£29.95

(GF) – Gluten Free

(GFO) – Gluten Free Option

All menu items are subject to availability.

All of our fish dishes may contain small fish bones.

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal.

MAIN COURSES

Traditional Beer Battered Cod (GFO)	£14.95
<i>Locally Sourced Cod. Served with Chips or Skin-on Fries, Petits Pois and Fresh Lemon</i>	
Beer Battered King Prawns (GFO)	£14.95
<i>Served with Skin-on Fries or Chips, Petits Pois and Fresh Lemon</i>	
Shellfish Linguini	£17.95
<i>A Selection of Shellfish in Tarragon Cream</i>	
Smoked Salmon & King Prawn Linguini	£17.95
<i>Served in a Tomato and Caper Sauce</i>	
Poached, Locally Smoked Haddock (GF)	£17.95
<i>Served with Mashed Potatoes, Sugar Snap Peas, Mornay Sauce and a Poached Egg</i>	
Moules Marinières (GF)	£17.95
<i>Steamed, Rope Grown Mussels in a White Wine, Garlic, Shallot, Celery and Parsley Cream Broth. Served with skin-on Fries</i>	
Hythe Bay Fisherman's Pie (GF)	£18.95
<i>Served in a White Wine, Leek and Dill Sauce, topped with Mash Potato and Crispy Cheese with Petits Pois</i>	
Pan Seared Salmon Fillet (GF)	£18.95
<i>Served with Stir Fry Vegetables and Thai Green Sauce</i>	
Pan Fried Hake Fillet (GF)	£18.95
<i>Served with Sauté Potatoes, Mediterranean Vegetables, Samphire and a Tomato Sauce</i>	
Dressed Crab (GF)	£18.95
<i>Topped with Chopped Egg. Served with Salad and New Potatoes, Thick Chips or Skin-on Fries</i>	
Coquille St Jacques (GF)	£18.95
<i>Served with a Parmesan Crust</i>	
Pan Seared Fillet of Seabass (GF)	£20.95
<i>Served with Parmentier Potatoes, Cauliflower Puree, a Roasted Floret of Cauliflower and Samphire</i>	
Pan Fried Fillet of Halibut	£22.95
<i>Served with a Wild Mushroom and Samphire Pappardelle</i>	
Whole Dover Sole (GFO)	£39.95
<i>Grilled or Meunière, on or off the bone, Served with Buttered New Potatoes and Mixed Vegetables</i>	
Hythe Bay Shellfish Platter (GF)	£85.00
<i>For 2 – 4 Guests, Served on a Bed of Ice</i>	

MEAT DISHES

Homemade Beef Burger (GFO)	£15.95
<i>Topped with Emmental Cheese, Tomato Chutney and Smoked Bacon. Served in a Brioche Bun with Chips or Skin-on Fries</i>	
Cumberland Sausage & Mash	£15.95
<i>Served with Onion Gravy and Petits Pois</i>	
Pan Fried Lambs Liver (GFO)	£16.95
<i>Served with Smoked Bacon, Mashed Potatoes, Battered Courgette and a Sage Butter</i>	
Chicken Supreme (GF)	£16.95
<i>Served with a White Wine and Tarragon Sauce and Wild Rice</i>	
Rib – Eye Steak (GF)	£22.95
<i>Served with a roasted Portobello Mushroom, Vine Tomatoes, Chips and your choice of Garlic Butter or Peppercorn Sauce</i>	
Add King Prawns	£3.50

VEGETARIAN DISHES

Wild Mushroom and Squash Risotto (GF)	£14.95
<i>Served with Toasted Pinenuts</i>	
Grilled Flat Mushroom Halloumi Burger (GFO)	£14.95
<i>Served with Salad and Skin on Fries or Thick Chips</i>	
Roasted Beetroot and Goats Cheese Salad (GF)	£14.95
<i>Served with Mixed Salad Leaves and Warm New Potatoes</i>	
Roasted Vegetable Linguini	£14.95
<i>Served in a Rich Tomato Sauce</i>	

SIDE ORDERS £3.25 each

Battered Courgettes
New Potatoes
Thick Cut Chips
Skin – on Fries
Petits Pois
Mixed Seasonal Vegetables
Tomato & Red Onion Salad
Mixed Salad
Hand Battered Onion Rings