

## DESSERTS

<i>Add a Scoop of Ice Cream to your Dessert</i>	£1.95
<b>Crème Brûlée (GFO)</b> <i>Served with a Shortbread Biscuit</i>	£6.95
<b>Panna Cotta (GF)</b> <i>Served with Tailored Accompaniments</i>	£6.95
<b>Lemon Citron Tart</b> <i>Served with Fresh Raspberries and Chantilly Cream</i>	£6.95
<b>Apple Tarte Tatin</b> <i>Served with Vanilla Ice Cream</i>	£7.50
<b>Sticky Toffee Pudding</b> <i>Served with Butterscotch Sauce and Vanilla Ice Cream</i>	£7.50
<b>Vanilla Cheesecake</b> <i>Served with Warm Poached Plums and Homemade Granola</i>	£7.50
<b>Dark Chocolate Fondant</b> <i>Served with Pistachio Ice Cream</i>	£7.50
<b>Selection of Ice Creams and Sorbets (GF)</b> <b>2 Scoops £3.75</b> <b>3 Scoops £5.50</b> <i>Coffee; Chocolate; Vanilla; Honeycomb; Mint Choc Chip; Crystallised Ginger; Strawberry; Rum &amp; Raisin; Raspberry Ripple; Coconut; Banana; Salted Caramel; Pistachio.</i>	
<b>Sorbets (GF)</b> <b>1 Scoop £1.95</b> <i>Mango; Raspberry; Lemon; Red Cherry &amp; Kirsch</i>	
<b>Cheese Platter (GFO)</b> <b>£9.95</b> <i>A selection of English Cheeses, Biscuits, Chutney and a Parmesan Crisp</i>	

## HOT BEVERAGES

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

## STARTERS

<b>Chef's Homemade Soup of the Day (V)(GFO)</b> <i>Served with Homemade Croutons</i>	£6.95
<b>Half Pint of Shell-On Prawns (GF)</b> <i>Served with Marie Rose Sauce</i>	£7.95
<b>Calamari (GFO)</b> <i>Lightly Battered Squid Rings Served with Homemade Tartar sauce and Fresh Lemon</i>	£7.95
<b>Grilled Sardines (GF)</b> <i>Served Devilled or Plain with Fresh Lemon</i>	£7.95
<b>Whitebait (GFO)</b> <i>Lightly Floured, Deep Fried, Served with Homemade Tartar Sauce and Fresh Lemon</i>	£7.95
<b>Chef's Seafood Chowder</b>	£7.95
<b>Baked Camembert (V) (GFO)</b> <i>Served with a Red Onion and Cranberry Marmalade and Savoury Bread</i>	£7.95
<b>Tempura Battered Soft Shell Crab (GFO)</b> <i>Served with a Soy Dipping Sauce and Asian Slaw</i>	£7.95
<b>Prawn Cocktail (GFO)</b> <i>Served with Marie-Rose Sauce and Brown Bread</i>	£8.50
<b>Fish Cake</b> <i>Haddock, Cheddar and Spring Onion Fish Cake Served with a Lemon and Dill Mayonnaise</i>	£8.95
<b>Moules Marinières (GF)</b> <i>Steamed, Rope Grown Mussels in a White Wine, Garlic, Shallot, Celery and Parsley Cream Broth</i>	£8.50
<b>Savoury Tarte Tatin of the Day</b>	£7.95
<b>Scottish Smoked Salmon (GFO)</b> <i>Served with Traditional Accompaniments</i>	£9.95
<b>Coconut Prawns</b> <i>Pan Fried in Butter, Served with a Mango Compote, Fragrant Rice and a Sweet Chilli Dressing</i>	£9.95
<b>Shellfish Selection (GF)</b> <i>Selection Varies Daily</i>	for 1 £9.95 for 2 £18.95
<b>Rock Oysters (GF)</b> <i>Served with Traditional Accompaniment</i>	1-£2.50    6-£14.95    12-£29.95
<b>Pan Seared Scallops (GF)</b> <i>Served with Slow Roasted Pork Belly, Confit Fennel and a Pea Purée</i>	£10.95

All menu items are subject to availability.

All of our 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) £14.50**

*Locally Sourced Cod. Served with Chips or Skin-on Fries, Minted Petits Pois and Fresh Lemon*

**Beer Battered King Prawns (GFO) £14.95**

*Served with Skin-on Fries or Chips, Minted Petits Pois and Fresh Lemon*

**Moules Marinières (GF) £16.95**

*Steamed, Rope Grown Mussels in a White Wine, Garlic, Shallot, Celery and Parsley Cream Broth. Served with skin-on Fries*

**Poached, Locally Smoked Haddock (GFO) £16.95**

*Served with Mashed Potatoes, Sugar Snaps Peas Mornay Sauce and a Poached Egg*

**Hythe Bay Poached Seafood Medley (GF) £16.95**

*Served with New Potatoes and a Provençal Sauce*

**Shellfish Tagliatelle £16.95**

*A Selection of Shellfish, Tagliatelle Pasta Served with a Garlic and Tarragon Cream*

**Hythe Bay Fish Pie £17.95**

*Served in a White Wine, Leek and Dill Sauce, Crispy Cheese Topping with Minted Petits Pois*

**Pan Fried Chalk Stream Trout (GFO) £17.95**

*Served with Roasted Beetroot, Baby Vegetables and a Lemon Beurre Blanc*

**Monkfish Curry (GF) £18.95**

*Sri Lankan Monkfish Curry Served with Fragrant Rice*

**Roasted Fillet of Hake (GFO) £18.95**

*Served with a Mixed Herb Croquette, Braised Savoy Cabbage Blended with Smoked Lardons and a Mussel and Saffron Cream*

**Dressed Crab (GFO) £18.95**

*Topped with Chopped Egg. Served with Salad and New Potatoes, Thick Chips or Skin-on Fries*

**Pan Fried Fillet of Seabass (GFO) £18.95**

*Served with Parmentier Potatoes, Roasted Vine Tomatoes and a Celeriac Puree*

**Pan Fried Halibut (GF) £23.95**

*Served with Baby Vegetables, Pancetta, Parsley Mashed Potato with a Chicken Jus*

*(GF) – Gluten Free*

*(GFO) – Gluten Free Option*

*(MP) – Market Price*

**Hythe Bay Shellfish Platter (GF) M.P.**

**for Two or more Sharing**

*Served on a Bed of Crushed Ice*

**Hot Lobster: Whole or Half M.P.**

*Garlic Butter (GF) or Thermidor, Served with Salad and Chips, Skin-on Fries or New Potatoes*

**Supplement for Thermidor £2.50**

**Cold Lobster: Whole or Half (GFO) M.P.**

*With Mayonnaise or au naturel, Served with Salad and Chips, Skin-on Fries or New Potatoes*

**Whole Dover Sole M.P.**

*Grilled (GF) or Meunière, on or off the bone, Served with Buttered New Potatoes and Mixed Vegetables*

## NON – FISH DISHES

**Homemade British Burger (GFO) £14.95**

*Topped with Emmental Cheese, Tomato Chutney, Barbecue Sauce and Smoked Bacon. Served in a Brioche Bun with Chips or Skin-on Fries*

**Wild Mushroom and Squash Risotto (V) (GF) £14.95**

*Served with Toasted Hazelnuts*

**Pan Fried Breast of Guinea Fowl (GF) £17.95**

*Served with Fondant Potato, Glazed Root Vegetables and a Madeira and Wild Mushroom Jus*

**Roasted Vegetable and Sun Blushed Tomato Cous Cous (V) £14.95**

*Served with Grilled Halloumi*

**Rib – Eye Steak (GFO) £22.95**

*Served with a roasted Portobello Mushroom, Vine Tomatoes and Chips with Garlic Butter or Peppercorn Sauce*

## SIDE ORDERS

**Garlic Butter (GF) £2.50**

**Herb Croquettes £3.25**

**Battered Courgettes (GFO) £3.25**

**Buttered New Potatoes (GF) £3.25**

**Thick Cut Chips (GFO) £3.25**

**Skin – on Fries (GFO) £3.25**

**Minted Buttered Petits Pois (GF) £3.25**

**Mixed Seasonal Vegetables (GF) £3.25**

**Tomato & Red Onion Salad (GFO) £3.25**

**Mixed Salad (GFO) £3.25**