

DESSERTS

Crème Brûlée £6.50

Served with a Shortbread Biscuit

Panna Cotta £6.50

Served with Tailored Accompaniments

Apple Tarte Tatin £6.95

Served with Vanilla Ice Cream

Chocolate Marquise £7.50

Served with Cherry Brandy Ice Cream

Baked Vanilla Cheesecake £7.50

Served with a Blueberry Compote

Sticky Toffee Pudding £7.50

Served with Candied Pecans, Butterscotch Sauce and Vanilla Ice Cream

Apple and Pear Crumble £7.50

Served with Cinnamon Cream

Selection of Ice Creams and Sorbets

1 Scoop £1.95 2 Scoops £3.75 3 Scoops £5.50

Sweet Black Cherry; Coffee; Chocolate; Vanilla; Honeycomb; Mint Choc Chip; Stem Ginger; Strawberry; Rum & Raisin; Toffee Waffle and Hazelnut; Cinnamon; Banana; Salted Caramel and Fudge.

Sorbets £1.95

Mango and Passionfruit; Raspberry; Lemon

Cheese Platter £8.95

A selection of Cheeses, Biscuits, Chutney, Quince and a Parmesan Crisp

HOT BEVERAGES

Americano, Espresso £2.75

Flat White £2.75

Latte £2.95

Mocha £3.25

Cappuccino £2.95

Selection of Tea Infusions £2.95

Large Pot of Tea £3.95

Hot Chocolate £2.95

Liqueur Coffee £7.25

Extra Shot 55p

Decaffeinated Coffee Available on Request

Open 7 days a week.

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.

A 10% optional service charge will be added to tables of 10 or more.

STARTERS

Chef's Homemade Soup of the Day (V) £5.50

Served with Homemade Croutons

Half Pint of Shell-On Prawns £5.95

Served with Marie Rose Sauce

Chef's Seafood Chowder £6.95

Baked Camembert (V) £6.95

Served with a Red Onion Marmalade and Savoury Bread

Calamari £6.95

Lightly Battered Squid Rings Served with Homemade Chilli jam and Fresh Lemon

Grilled Sardines £6.95

Served Devilled or Plain with Roasted Lime

Whitebait £6.95

Lightly Floured, Deep Fried, Served with Homemade Tartar Sauce and Fresh Lemon

Tempura Battered Soft Shell Crab £7.25

Served with a Soy Dipping Sauce and Asian Slaw

Prawn Cocktail £7.95

Served with Marie-Rose Sauce and Brown Bread

Baked Haddock and Mature Cheddar Filo Tart £7.95

Served with Creamed Leeks

Moules Marinières £7.95

Steamed, Rope Grown Mussels in a White Wine, Garlic, Shallot, Celery and Parsley Cream Broth

Scottish Smoked Salmon £8.75

Served with Traditional Accompaniments

Monkfish Medallions £8.75

Lightly Coated in Crispy Breadcrumbs, Deep Fried. Served with Homemade Aioli

Coconut Prawns £8.95

Served with a Mango Compote, Fragrant Rice and a Sweet Chilli Dressing

Shellfish Selection for 1 £8.50

Selection Varies Daily for 2 £15.95

Rock Oysters 1-£1.95 6-£11.00 12-£20.00

Served with Traditional Accompaniment

Scallop Gratin £9.95

Served in a Mushroom, Leek, Spinach and White Wine Sauce, Topped with Breadcrumbs and Parmesan

Please enjoy our complimentary Bread Rolls and Smoked Mackerel Paté. Additional Bread Rolls and Paté £2.50

MAIN COURSES

Traditional Beer Battered Cod and Chips £13.95

Locally Sourced Cod. Served with Chips or French Fries, Minted Petits Pois and Fresh Lemon

Beer Battered Monkfish "Scampi" £14.95

Served with Seasoned Potato Wedges, Crushed Minted Petits Pois and Fresh Lime

Moules Marinières £14.95

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

King Prawns £14.95

Served in a Thai Red Curry Sauce With Fragrant Rice

Poached, Locally Smoked Haddock £15.95

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

Hythe Bay Poached Seafood Medley £15.95

Served with New Potatoes and a Provençal Sauce

Seafood Pappardelle £15.95

Pappardelle pasta with a Napoli Sauce

Hythe Bay Fish Pie £16.75

Served with Mixed Vegetables

Roasted Fillet of Hake £16.95

Served with a Potato Rosti, Savoy Cabbage and a Mussel and Saffron Cream

Dressed Crab £17.95

Topped with Chopped Egg. Served with Salad and New Potatoes, Thick Chips or Fries

Oven Roasted Whole Sea bass en Papillote £18.95

Served with Fennel, Citrus Fruit and Potatoes

Pan Fried Halibut £22.95

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

Hythe Bay Shellfish Platter M.P.

for Two or more Sharing

Served on a Bed of Crushed Ice

Hot Lobster: Whole or Half M.P.

Thermidor or Garlic Butter, Served with Salad and Chips, French Fries or New Potatoes

Supplement for Thermidor £2.50

Cold Lobster: Whole or Half M.P.

With Mayonnaise or au naturel, Served with Salad and Chips, French Fries or New Potatoes

Whole Dover Sole M.P.

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

NON – FISH DISHES

Homemade British Burger £13.95

Topped with Emmental Cheese, Tomato Chutney and Smoked Bacon. Served in a Brioche Bun with Seasoned Potato Wedges

Wild Mushroom and Chestnut Risotto (V) £14.95

Served with or without Parmesan Cheese

Falafel, Spanakopita and Halloumi (V) £15.95

Served with Cous Cous

Pork Farmhouse Sausage and Mash £14.95

Served with Minted Petits Pois and an Onion Gravy

Poached then Roasted Chicken Breast £17.95

Served with Mashed Potato, Baby Leeks, Sauté Wild Mushrooms with a Brandy Cream

Rib – Eye Steak £21.95

Served with Battered Courgettes, Vine Tomatoes and Chips with Garlic Butter, Peppercorn Sauce or Béarnaise Sauce

SIDE ORDERS

Battered Courgette £3.00

Seasoned Potato Wedges £3.00

Buttered New Potatoes £3.00

Thick Cut Chips £3.00

French Fries £3.00

Minted Buttered Petits Pois £3.00

Mixed Vegetables £3.00

Tomato & Red Onion Salad £3.00

Mixed Salad £3.00