<u>DESSERTS</u>	<u>STARTERS</u>
All Desserts £6.50	Chef's Soup of the Day (V) £5.50
Add a Scoop of Ice Cream to your Dessert £1.75	Served with Homemade Croutons
,	
Crème Brulée of the Day	Chef's Seafood Chowder of the Day £6.50
Served with Tailored Accompaniments	
·	Trio of Melon with Crayfish £6.50
Cox Apple Tarte Tatin	Served with a Passion Fruit Coulis
Served with Cinnamon Ice Cream	Corvod With a raddion rrain Codilo
	Roasted Beetroot and Goats'
Bread and Butter Pudding	Cheese Salad (V) £6.50
Served with Crème Anglaise	
	Served with Pine Nuts and Crispy Onions
Peanut Butter Cheesecake	Little Day Coases Calad
Served with a Drizzle of Chocolate Sauce and	Hythe Bay Caesar Salad £6.50
Banana Ice Cream	Served with Anchovies, Homemade
	Croutons, Caesar Sauce and Parmesan Shavings
Traditional Orange Crème Caramel	
Served with an Orange and Caramel Sauce	Calamari £6.50
	Lightly battered Squid Rings with a
Dark Chocolate Marquise	Homemade Tartare Sauce and Fresh Lemon
Served with Black Cherries and a Black Cherry Sorbet	
	Grilled Sardines £6.50
Traditional English Summer Pudding	Served with Fresh Lemon
Served with Kentish Fruit and Chantilly Cream	
	Whitebait £6.95
Selection of Ice Creams and Sorbets	Lightly Floured and then Deep Fried, with
2 Scoops £3.75 3 Scoops £5.50	Homemade Tartare Sauce and Fresh Lemon
Cherry with Cherry Brandy; Coffee; Chocolate; Vanilla;	
Honeycomb Crunch; Lemon Curd; Mint Choc Chip; Stem	Prawn Cocktail £6.95
Ginger & Marmalade; Strawberry; Vanilla Rum & Raisin,	Served with Marie-Rose Sauce and Brown Bread
Toffee Waffle and Hazelnut, Cinnamon, Banana.	
Sorbets	Smoked Haddock, Leek and Mature
	Cheddar Fish Cake £7.50
Mango, Raspberry, Lemon or Black Cherry	Served with a Rocket Salad and a Dill Mayonnaise
Cheese Platter £8.95	Potted Salmon £7.95
A selection of English Cheeses, Biscuits,	Served with a Cucumber Crème Fraiche,
Fruit Chutney and Parmesan Crisp	Watercress and Brown Toast
,	Watereres and Brown react
	Moules Marinières £7.95
	Steamed, Rope Grown Mussels in a
HOT BEVERAGES	White Wine, Garlic, Shallot and Parsley Cream Broth
	Willia Willo, Gallio, Glianot and Farolog Groath Broth
Americano, Espresso, Decaffeinated Coffee £2.50 Café au Lait £2.50	Smoked Scottish Salmon £8.50
Café au Lait £2.50 Latte £2.70	Served with Horseradish Cream, Capers and Brown
Mocha £2.70	Bread
	Dieau
Cappuccino £2.70 Flavoured Latte £2.95	Shellfish Board for 1 £8.50
Selection of Tea Infusions £2.50	
Large Pot of Tea £3.45	Selection Varies Daily for 2 £15.95
Hot Chocolate £2.70	T. (0       T.
Iced Coffee £2.70	Trio of Smoked Fish for 1 £8.50
	Selection Varies Daily, Served with for 2 £15.95
Liqueur Coffee £6.95	
Liqueur Coffee £6.95 Extra Shot 50p	a Horseradish Cream and Capers
Liqueur Coffee £6.95 Extra Shot 50p	a Horseradish Cream and Capers  Rock Oysters 1-£1.95 6-£11.00 12-£20.00

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.

Pan Seared Scallops £9.95 Served with a Smoked Bacon and Pea Risotto

Served with Traditional Accompaniments

Please enjoy a round of complimentary Bread Rolls and Smoked Mackerel Pate. A Supplement fee of £2.50 will be charged for any additional Bread Rolls and Pate

## MAIN COURSES

<u> </u>			
Traditional Beer Battered Cod and Chips Locally Sourced Cod, Served with Chips or French Fries, Minted Petits Pois and Fresh Lemon	£13.95	Hythe Bay Shellfish Platter for Two or more Sharing Served on a Bed of Crushed Ice	£75.00
Beer Battered Scampi Served with Chips or French Fries, Minted Petits Pois and Fresh Lemon	£14.50	Hot Lobster: Whole or Half Thermidor or Garlic Butter, Served with Salad, Chips, French Fries or New Potatoes	M.P.
Moules Marinières Steamed, Rope Grown Mussels in a White W Garlic, Shallot and Parsley Cream Broth with Fries		Cold Lobster: Whole or Half With Mayonnaise or au naturel, Served with Salad and Chips, French Fries or New Potatoes	M.P.
King Prawns Served in a Thai Green Curried Sauce With a Mixed Vegetable Rice	£14.95	Whole Dover Sole Grilled or Meunière, on or off the Bone, Served with Buttered New Potatoes and Mixed Vegetables	M.P.
Poached, Locally Smoked Haddock Served with Mashed Potatoes, Green Beans, Rarebit Sauce and a Poached Egg	£15.95	<u>NON – FISH DISHES</u>	
Hythe Bay Poached Seafood Medley Served with New Potatoes and a Seasonal Vegetable	£15.95	Homemade British Burger Topped with English Cheddar, Tomato Chutney and Applewood Smoked Bacon. Served in a Brioche Bun with French Fries or	£13.95 Chips
Cold Poached Salmon Served with a Cucumber Crème Fraiche, But New Potatoes and Dressed Leaves	£16.50 tered	Stuffed Roasted Pepper (V) Filled with Mixed Roasted Vegetables and Sewith a Lightly Spiced Moroccan Cous Cous and Potatoes	
Pan Fried Fillet of Hake Served with a Sweet Potato Rosti, Samphire and a Garlic and Dill Cream Sauce	£16.95	Chefs Quiche of the Day (V) Served with Buttered New Potatoes and Dressed Leaves	£14.95
Pan Fried Sea Bream Served with Crushed New Potatoes,	£16.95	Chicken and Chorizo Cassoulet Served with Mashed Potato	£15.95
Tenderstem Broccoli and a Sicilian Salsa  Dressed Crab	£17.95	Sirloin Steak Plain Grilled with a Soft Green Peppercorn Sauce, Vine Tomatoes, Chips and Dressed Leaves	£19.95
Topped with Chopped Egg, Served with Sala and New Potatoes, Thick Chips or Fries		SIDE ORDERS	
Coquille St Jacques A Scallop Gratin with a Mushroom and Leek Cream Sauce, Mashed Potatoes Topped with Parmesan Cheese	£18.95	Heritage Carrots Samphire Buttered New Potatoes Thick Cut Chips French Fries	£3.50 £3.50 £3.00 £3.00 £3.00
Pan Fried Halibut Served with Crushed New Potatoes, Glazed Carrots, Samphire with a Vermouth and Junip Cream Sauce		Minted Petits Pois Mixed Seasonal Vegetables Tomato & Red Onion Salad Mixed Salad	£3.00 £3.00 £3.00 £3.00