

## DESSERTS

*Add a Scoop of Ice Cream to your Dessert £2.00*

**Lemon Tart £7.50**

*Served with Raspberry coulis*

**Crème Brulée (GF) £7.50**

*Traditional Vanilla crème Brulée with Raspberries*

**Chocolate Brownie £7.95**

*Served with Ice Cream*

**Sticky Toffee Pudding £7.95**

*Served with Toffee Sauce and Ice Cream*

**Panna Cotta (GF) £7.50**

*Served with Berries and Fruit Coulis*

**Selection of Ice Creams and Sorbets (GF)**

**2 Scoops £4.00**

**3 Scoops £5.50**

*Chocolate, Strawberry, Vanilla, Banana, Pistachio,  
Mint Choc Chip, White Chocolate, Lemon Meringue,  
Chocolate & Cobnut, Coconut, Black Cherry,  
Mango Sorbet, Lemon Sorbet*

## HOT BEVERAGES

Americano	£3.25
Espresso	£2.75
Flat White	£3.50
Latte	£3.50
Mocha	£3.75
Cappuccino	£3.50
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

**Chef's Smoked Mackerel Pate (GFO) £2.00**  
*Served with artisan bread*

**Chef's Soup of the Day (GFO) £6.95**  
*Served with artisan bread*

**Bruschetta £7.95**  
*Mozzarella & Heritage tomato Bruschetta, served with fresh basil and toasted pine nuts*

**Classic Devilled Whitebait (GFO) £8.25**  
*Served with homemade tartare sauce*

**Baked Camembert (GFO) £8.50**  
*Topped with thyme & honey, served with crusty bread*

**Calamari (GFO) £8.95**  
*Lightly battered squid rings, served with cayenne aioli*

**Prawn Cocktail (GFO) £8.95**  
*Served with Marie-rose sauce*

**Hand – Picked Crab (GF) £8.95**  
*White, flaky crabmeat, served with a citrus salad & madras dressing*

**Moules Marinières (GF) £9.25**  
*Steamed, rope grown Mussels in white wine, garlic, shallot and parsley cream broth*

**Clam Chowder (GFO) £9.95**  
*New England style, served with toasted bread*

**Thai Salmon Fish Cake £9.95**  
*Served with mango & chilli salsa and curry infused oil*

*(GF) – Gluten Free*

*(GFO) – Gluten Free Option*

## MAIN COURSES

### **Traditional Fish & Chips (GFO) £14.95**

*Locally sourced fish, served with hand-cut chips, peas and fresh lemon*

### **Sticky King Prawns and Noodles £16.95**

*Succulent King Prawns in a light tempura batter, coated in sticky soy glaze on a bed of stir fried vegetable & chilli noodles*

### **Cajun Salmon (GF) £17.95**

*Served on crushed new potatoes, wilted spinach and lemon aioli*

### **Locally Smoked Haddock (GF) £17.95**

*Poached Smoked Haddock served with creamed potatoes, green vegetables, White sauce and topped with a poached egg*

### **Seafood Medley (GF) £17.95**

*Locally caught, seasonal fish and hot shells in a spicy tomato sauce with new potatoes*

### **Moules Marinières (GF) £18.95**

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

### **Pan Seared Hake Fillet (GF) £19.95**

*Served with a Moules Marinières Sauce, Herb Croquettes and Pan Fried Baby Leeks*

### **Poached Fillet of Halibut (GF) £21.95**

*Served with a spinach Veloute, roasted new potatoes and seasonal vegetables*

### **Whole Grilled Sea Bream (GFO) £22.95**

*Whole fish, served with Salad of courgette, fennel & heritage tomato with Parmentier potatoes and courgette fritter*

### **Roasted Pepper & Halloumi Salad (GFO) £14.95**

*Served with Falafel and mint yogurt dressing*

### **Dover Patrol Beef Burger (GFO) £14.95**

*Topped with salad & burger sauce, served with skin – on fries, onion ring & red onion jam*

**Add Cheese £1.50**

**Add bacon £1.50**

### **Mushroom Rigatoni £15.95**

*Rich, creamy brandy & parmesan sauce, served with garlic bread*

### **Corn-Fed Chicken Supreme (GF) £17.95**

*A free range corn-fed chicken breast with a potato puree, rich Madeira and wild mushroom cream sauce with seasonal vegetables*

### **Lamb Rump (GFO) £18.95**

*Served with a dauphinoise gratin, roasted Mediterranean vegetables and a rosemary & red wine Jus*

### **Sirloin Steak (GFO) £22.95**

*Served with roasted Vine Tomatoes and hand cut Chips*

## SIDE ORDERS £3.25 each

**New Potatoes (GF)**

**Thick Cut Chips (GF)**

**Skin – on Fries (GF)**

**Buttered Peas (GF)**

**Mixed Seasonal Vegetables (GF)**

**Mixed Salad (GF)**

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.