

DESSERTS

Add a Scoop of Ice Cream to your Dessert	£1.95
Crème Brûlée du Jour	£6.50
Served with Vanilla Shortbread	
Panna Cotta du Jour	£6.50
Served with Tailored Accompaniments	
Apple Tarte Tatin	£6.95
Served with Cinnamon Ice Cream	
Chocolate and Salted Caramel Torte	£6.95
Served with Fresh Raspberries and a Raspberry Coulis	
Cranberry and White Chocolate Bread and Butter Pudding	£6.95
Served with Crème Anglaise	
Peanut Butter Cheesecake	£7.50
Served with a Drizzle of Chocolate Sauce and Banana Ice Cream	
Sticky Toffee Pudding	£7.50
Served with Candied Pecans, Butterscotch Sauce and Vanilla Ice Cream	
Selection of Ice Creams and Sorbets	
2 Scoops £3.75	3 Scoops £5.50
Cherry with Cherry Brandy; Coffee; Chocolate; Vanilla; Honeycomb; Mint Choc Chip; Stem Ginger & Marmalade; Strawberry; Rum & Raisin; Toffee Waffle and Hazelnut; Cinnamon; Banana; Salted Caramel and Fudge.	
Sorbets	
Mango and Passionfruit; Raspberry; Lemon	
Cheese Platter	£8.95
A selection of English Cheeses, Biscuits, Chutney and a Parmesan Crisp	

HOT BEVERAGES

Americano, Espresso	£2.75
Flat White	£2.75
Latte	£2.95
Mocha	£3.25
Cappuccino	£2.95
Double Espresso	£3.25
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	

STARTERS

Chef's Homemade Soup of the Day	£5.50
Served with Homemade Croutons	
Tempura Battered Soft Shell Crab	£6.50
Served with Dressed Leaves and Sweet Chilli Sauce	
Beetroot and Goats' Cheese Salad (V)	£6.75
Served with Pine Nuts and Crispy Onions	
Chef's Seafood Chowder	£6.75
Baked Camembert (V)	£6.75
Served with Crudités	
Calamari	£6.75
Lightly Battered Squid Rings Served with a Homemade Tartare Sauce and Fresh Lemon	
Grilled Sardines	£6.75
Served with Fresh Lemon	
Whitebait	£6.95
Lightly Floured and then Deep Fried, Served with Homemade Tartare Sauce, Dressed Leaves and Fresh Lemon	
Prawn Cocktail	£7.50
Served with Marie-Rose Sauce and Brown Bread	
Breaded Crab Cake	£7.95
Served with Dressed Leaves and a Chive and Chilli Crème Fraiche	
Moules Marinières	£7.95
Steamed, Rope - Grown Mussels in a White Wine, Garlic, Shallot, Celery and Parsley Cream Broth	
Cured Scottish Salmon	£8.50
Beetroot and Horseradish Cured Salmon Served with Shaved Fennel, Pickled Cucumber and Lemon	
Monkfish Medallions	£8.50
Lightly Coated in Crispy Breadcrumbs and then Deep Fried. Served with Homemade Aioli	
Coconut Prawns	£8.95
Deep Fried, Served with a Mango Compote, Fragrant Rice and a Sweet Chilli Dressing	
Shellfish Or Smoked Fish Selection	for 1 £8.50 for 2 £15.95
Selection Varies Daily	
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

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.

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 Langoustine Tails £14.75

Served with Chips or French Fries, Minted Petits Pois and Fresh Lemon

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, Rarebit Sauce and a Poached Egg

Hythe Bay Poached Seafood Medley £15.95

Served with New Potatoes and a Provençal Sauce

Cold Poached Salmon £16.75

Served with Asparagus, New Potatoes and A Cucumber and Dill Crème Fraiche

Hythe Bay Fish Pie £16.75

Served with a Dressed Salad

Roasted Fillet of Hake £16.95

Served with a Sweet Potato Rosti, Samphire and a Garlic and Dill Cream Sauce

Dressed Crab £17.95

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

Pan Fried Seabream £17.95

Served with Crushed New Potatoes, Tenderstem Broccoli and a Mussel and Saffron Sauce

Pan Fried Halibut £21.95

Served with Parmentier Potatoes, Roasted Courgette and a Blood Orange Glaze

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 Minted Petits Pois

NON – FISH DISHES

Homemade British Burger £13.95

Topped with Emmental Cheese, Tomato Chutney and Smoked Bacon.

Served in a Brioche Bun with French Fries or Chips

Pea and Mint Risotto £14.95

Served with or without Parmesan Cheese

Quiche of the Day (V) £13.95

Served Warm, with New Potatoes and a Dressed Salad

Pork Farmhouse Sausage and Mash £14.95

Served with Minted Petits Pois and an Onion Gravy

Pan Fried Duck Breast £17.95

Served with a Spring Onion Croquette, Chantennay Carrots, Spring Greens and an Orange Jus

Sirloin Steak £19.95

Plain Grilled with Battered Onion Rings, Vine Tomatoes, Chips and Dressed Leaves

Supplement for Peppercorn Sauce £2.50

SIDE ORDERS

Samphire £3.50

Spring Greens £3.00

Buttered New Potatoes £3.00

Thick Cut Chips £3.00

French Fries £3.00

Mint Buttered Petits Pois £3.00

Mixed Seasonal Vegetables £3.00

Tomato & Red Onion Salad £3.00

Mixed Salad £3.00