

SUNDAY MENU

ROASTS

We're passionate about showcasing the very best locally sourced produce in all our roasts, using a selection of meats to freshly picked seasonal vegetables & homemade trimmings

Roast chicken supreme	16.5
Roast topside of beef	18.7
Nut roast <small>ve option available</small>	15.6

All served with roast potatoes, Yorkshire pudding (g) green beans, roasted vegetables, sweet potato puree, baked hispi cabbage & gravy

NIBBLES

Sourdough bread board for 2 <small>g,gfo,ve,n</small> Sourdough, olive focaccia, butter	5.5
Green Sicilian olives <small>ve</small>	4
Siracha, lime, white bean hummus <small>g,gfo,ve</small>	4
Crispy halloumi bites, chilli jam	6
Smoked mackerel pate	5.8

STARTERS

Soup of the day, warm sourdough <small>v,g,gfo</small>	6.5
Smoked shell on prawns, saffron aioli	8.5
Baked Brie, rosemary, garlic sourdough <small>v,g,gfo</small>	7.3
Mezze board <small>g,gfo</small> Parma ham, salami, mozzarella, nduja dip, olive focaccia	8

KITCHEN SPECIALS

Beer battered fish & chips, crushed garden peas & tartare sauce <small>g,gfo</small>	16.9
Vegan Platter <small>g,gfo,ve</small> Hummus, sundried tomatoes, olives, grilled artichokes, popcorn cauliflower & Sourdough	15.5
"Catch of the Day" Speak to a member of our team for details.	Market Price
Vegan Jambalaya	13.5
Smoked mackerel, orange, fennel & beetroot salad	18
Roasted salmon, crushed potatoes, green beans, chilli & mango salsa	19.5

BURGERS

- The Classic <small>g,gfo</small> 6oz beef burger, harissa mayo, lettuce, tomato, gherkin	13.9
- Mushroom & Halloumi <small>g,gfo,veo</small> Portobello mushroom, grilled halloumi, sweet chilli jam	14.9
Add bacon or cheese	2.3 ea
With brioche bun, baby gem, tomato, gherkin, skinny fries & red slaw <small>g,gfo</small>	

STEAKS

- 8oz ribeye	27
- 8oz sirloin	24
Add peppercorn, blue cheese or garlic butter	2.3 ea
With chips, grilled tomato & mixed leaves	

SIDES

Chunky chips or fries <small>ve</small>	4
Add smoked cheddar	1
Onion rings	4
Red Slaw	4
Courgette & green beans <small>ve</small>	4
Fennel & orange salad <small>ve</small>	4



V - Vegetarian | G - Gluten | GFO - Gluten Free Option | N - Nuts

If you have any allergies or intolerances, please let the team know.
We're a cashless venue, accepting all major card payments.

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DESSERTS

Kentish blue, Canterbury Ashmore cheddar, Sussex brie, Chilli marble,	9.5
Pineapple and coconut crumble ^{ve}	7.2
Key lime cheesecake ^{g,v}	7.2
Chocolate tart, pistachio & ice cream ^{n,g,v}	7.2
Ice-creams & sorbets	2 per scoop
Please ask a member of the team for todays Choices	

KIDS

Two courses served with a drink of your choice, glass of milk or squash (lime, orange or blackcurrant)

MAINS:

- Battered cod, chips & peas ^{g,gfo}
- Cheese pasta with bacon ^g
- Cheeseburger & skinny chips ^{g,gfo}
- Mini roast – Beef or chicken ^g

DESSERTS:

- Scoop of ice-cream
 - Vanilla
 - Strawberry ^{ve}
 - Pistachio ⁿ
 - Mango
 - Lime sorbet ^{ve}

Allergies & dietary requirements

We cater for a wide range of allergies and dietary requirements, please speak to a team member before ordering.

Want to stay in touch?

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@coastguarddover

@thecoastguardonthebay

@thecoastguarddover

COFFEES/LIQUEUR

Americano	3.2
Espresso	2.7
Double Espresso	3.5
Macchiato	3.2
Hot Chocolate	3.2
Mocha	3.2
Latte	3.2
Cappuccino	3.2
Flat White	3.2
Pot of Tea	2.9

LIQUEUR COFFEES:

Irish – Jameson Whiskey	6.3
Calypso – Tia Maria	6.3
French – Courvoisier VS Brandy	6.3



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