

M E N U

WELCOME TO THE COASTGUARD

We pride ourselves in using locally sourced ingredients at every opportunity, creating flavoursome dishes – perfectly paired with each season.

NIBBLES Order 4 for £20

Docker's bread board for 2 <small>g,gfo,veo</small>	5.5
Roasted butternut squash hummus, sourdough <small>ve,g,gfo</small>	4
Green Sicilian olives <small>ve</small>	4
Halloumi bites with harissa mayo <small>v</small>	6
Crispy chilli mushrooms, chilli jam <small>ve</small>	6
Potted salmon, sourdough, <small>g,gfo</small>	6

STARTERS

Soup of the day, warm sourdough <small>ve,g,gfo</small>	6.5
Chicken yakitori, spring onion, lime, chilli, coriander	7
Baked brie, cranberries, pistachios <small>v,g,gfo,n</small>	7.5
Onion pakora, baby leaf, curried mayo <small>v</small>	6
Whole prawns in garlic butter, Dockers sourdough <small>g,gfo</small>	9.5
Crispy squid, harissa mayo, coriander, chilli & lime	7.5
Pork & black pudding sausage roll, BBQ ketchup <small>g,gfo</small>	8

SIDES 4

Chunky chips or fries <small>ve</small>	
Red slaw <small>v</small>	
Onion rings <small>g,gfo,ve</small>	
Sauteed savoy cabbage <small>v</small>	
Baby leaf, cherry tomatoes, red onion salad <small>ve</small>	
New Potatoes <small>ve</small>	

KITCHEN SPECIALS

Beetroot & squash wellington, roasted new potatoes, sauteed greens, gravy <small>ve,n</small>	14.5
Venison & red wine sausages, creamy mash, greens, gravy <small>g</small>	15
Duck breast with root vegetables, beetroot puree, red wine sauce	19
Beef short rib, sweet potato & pumpkin mash, buttered savoy cabbage, gravy	19
Beer battered fish, chips & crushed peas <small>ggfo</small>	16.9
Roasted Chicken supreme, mash, chestnut bisque, wild mushrooms, roasted shallots <small>n</small>	16
Roasted aloo gobi, basmati rice, poppadom <small>ve</small>	14
Cod loin, braised lentils, crispy prosciutto ham	19.5
Fillet of seabass, new potatoes, celeriac puree, courgette ribbons, red wine sauce	19.5

STEAK

- 8oz sirloin	24
- 8oz ribeye	27.5
<i>Add peppercorn, garlic butter or creamy whisky</i>	2.3 ea
With chunky chips & roasted cherry tomatoes	

BURGERS

- The Classic <small>g,gfo</small>	13.9
6oz beef burger, harissa mayo, lettuce, tomato, gherkin	
- Onion Bhaji <small>v,g,gfo</small>	13.5
Onion bhaji burger, curried mayo	
-The Cajun <small>g,gfo</small>	13.9
Chicken breast, harissa mayo, lettuce, tomato, gherkin	
<i>Add bacon or cheese</i>	1.8 ea
All with brioche bun, fries & red slaw	



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

7.2

Mixed berry cheesecake, lavender & blackberry sorbet g,v

Chocolate, cherry & almond brownie, orange ice cream n,ve

Apple & blackberry crumble, custard veo

Espresso crème caramel, pistachio biscotti g,v,n

Caramelised pineapple, pink peppercorns, cinnamon ice cream v

Cheeseboard – Kentish blue, Chilli Marble, Canterbury Ashmore cheddar, Sussex brie, Merlot onion marmalade, grapes & oatcakes v 9.5

Ice-creams & sorbets

- Vanilla ve 2 per scoop
- Orange
- Cinnamon
- Strawberry
- Blackberry & lavender sorbet ve

Cafe Affogato v,n 5.1
Lusciously smooth vanilla ice cream served in a bed of toasted hazelnuts, single espresso shot

Allergies & dietary requirements

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

KIDS

8.9

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

MAINS:

Battered cod, fries & peas g,gfo

Sausage & tomato pasta g

Cheeseburger & fries g,gfo

Chicken goujons, fries & peas

DESSERTS:

Scoop of ice-cream

Mini chocolate brownie n,ve

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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