

# M E N U

## WELCOME TO THE COASTGUARD

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

### NIBBLES Order 4 for £20

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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

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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
Beetroot & cream cheese terrine, walnut brittle, baby leaf, crostini <small>v,n,g</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,</small>	8

### SIDES 4

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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>v,veo</small>	

## KITCHEN SPECIALS

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Beetroot & squash wellington, roasted new potatoes, sauteed greens, gravy <small>ve,n,g</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>g,gfo</small>	16.9
Roasted Chicken supreme, mash, chestnut bisque, wild mushrooms, roasted shallots <small>n</small>	16
Seared salmon fillet, crushed new potatoes, tenderstem broccoli, lemon & white wine cream	19.5
Roasted seabass, celeriac puree, sauteed green beans, new potatoes, red wine & star anise sauce	19.5
Roasted aloo gobi, basmati rice, poppadom <small>ve</small>	14
Add prawns or chicken	4.5 ea

### STEAK

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- 8oz sirloin	24
- 8oz ribeye	27.5
Add peppercorn, garlic butter or creamy whisky	2.3 ea

With chunky chips & roasted cherry tomatoes

### BURGERS

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- The Classic <small>g,gfo</small>	13.9
6oz beef burger, harissa mayo, lettuce, tomato, gherkin	
- Onion Bhaji <small>v,veo,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	1.8 ea

Add bacon or cheese

All with brioche bun, fries & red slaw

## DESSERTS

7.2

Mixed berry cheesecake, lavender & blackberry sorbet g,v

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

Apple & blackberry crumble, custard veo

Espresso crème caramel, pistachio biscotti g,v,n

Lemon & raspberry mousse, raspberry compote, pistachio biscotti n,g,gfo

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
- Blackberry & lavender sorbet ve

### Cafe Affogato v,n

Lusciously smooth vanilla ice cream served in a bed of toasted hazelnuts, single espresso shot

5.1

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## Allergies & dietary requirements

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

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## 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

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## 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