

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 £21**

Sourdough bread board for 2, herb oil, balsamic, butter <small>g,gfo,veo</small>	5.5
Green pea hummus, warm sourdough <small>g,gfo,ve</small>	4.5
Green Sicilian olives <small>ve</small>	4.9
Halloumi bites, chilli honey glaze <small>v</small>	6.2
Potato frittata, pesto, goat's cheese <small>v</small>	5.2
Sticky chicken satay bites, peanut & chilli crumb <small>n</small>	6.2

STARTERS

Soup of the day, warm sourdough <small>ve,g,gfo</small>	6.8
Crispy breaded brie, honey almonds, chilli jam <small>v,n</small>	7.5
BBQ pulled pork croquettes, slaw, BBQ ketchup	8.5
Crispy squid, chilli & fennel salad	7.5
Asparagus & goat's cheese tartlet, baby leaf, balsamic <small>g</small>	7.9
King prawns, spicy tomato sauce, sourdough <small>g,gfo</small>	8.5
Spanish meatballs, spicy tomato sauce	7.2

BURGERS

- The Classic <small>g,gfo</small>	14.5
6oz beef burger, harissa mayo, gherkin	
- The Bhaji <small>g,gfo,v,veo</small>	14.9
Onion bhaji burger, mango chutney	
- The Cajun <small>g,gfo</small>	14.9
Chicken breast, harissa mayo, gherkin	
<i>Add bacon or cheese</i>	1.8 ea
All with toasted brioche bun, baby gem, beef tomato, fries & red slaw	

KITCHEN SPECIALS

Roasted seabass, coconut rice, leeks, Thai red curry	19.5
Slow roast pork belly, gratin potato, spring greens, cider sauce	18.0
Seared sea trout, crushed new potatoes, spring pea puree, charred baby gem.	17.0
Chicken supreme, gratin potato, creamed leeks & peas, mushroom sauce	16.2
Pappardelle pasta, sun dried tomato, red chilli, burrata & basil pesto <small>g,v</small>	16.0
Thai red sweet potato & lentil curry, coconut rice, toasted almonds <small>ve,n</small>	14.5

SPRING SPECIALS

Beer battered fish & chips, crushed peas, tartare sauce <small>g,gfo</small>	17.5
Roasted lamb rump creamy mash, creamed leek & peas, red wine sauce	20.0
Chicken satay salad, satay sauce, pomegranate <small>n</small>	15.0
Halloumi, carrot & orange salad, watercress, honey & mustard dressing <small>v</small>	15.0

STEAK

- 6oz rump	17.9
- 8oz sirloin	24.9
- 8oz ribeye	27.9
<i>Add peppercorn, red wine sauce or garlic butter</i>	2.5 ea
With chunky chips & roasted cherry tomatoes	

SIDES

4.5

Chunky chips or fries <small>ve</small>	
Spring greens <small>ve</small>	
Red slaw <small>v</small>	
Onion rings <small>g,gfo,ve</small>	
Carrot & orange salad <small>ve</small>	

DESSERTS

7.5

Morello cherry Eton mess, almond brittle n,v

Salted caramel & coconut panna cotta,
shortbread g

Lemon & lavender cheesecake, blueberry
sorbet g,v

Rhubarb & orange crumble, custard ve

Dark chocolate & mint marquise, hazelnut
brittle, vanilla ice-cream v,g,n

Cheeseboard – Kentish blue, Chilli marble,
Canterbury Ashmore cheddar, Sussex brie, 9.9
Merlot onion marmalade, grapes &
oatcakes v

Ice-creams & sorbets 2 per
scoop

- Vanilla v
- Chocolate v
- Pistachio & cherry v
- Raspberry & matcha v
- Blueberry sorbet ve

Cafe Affogato v,n 5.5
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, chips & peas g,gfo

Mac & cheese with bacon

Cheeseburger & skinny fries g,gfo

DESSERTS:

Scoop of ice-cream

- Vanilla v
- Chocolate v
- Pistachio & cherry v,n
- Raspberry & matcha v
- Blueberry sorbet ve

COFFEES/LIQUEUR

Americano	3.3
Espresso	2.8
Double Espresso	3.6
Macchiato	3.3
Hot Chocolate	3.3
Mocha	3.3
Latte	3.3
Cappuccino	3.3
Flat White	3.3
Pot of Tea	3.0
Iced Latte	3.3

LIQUEUR COFFEES:	6.6
Irish – Jameson Whiskey	6.6
Calypso – Tia Maria	6.6
French – Courvoisier VS Brandy	6.6