

THE COASTGUARD



Starters

Soup of the day warm sourdough veo, g, gfo (ask for other allergens)	6.8
Chorizo scotch egg Roasted garlic aioli g	8.0
Baked camembert Pecans and blackberries v,n	7.5
Smoked salmon, goats cheese & lemon mousse Beetroot carpaccio	8.5
Tiger prawns Chorizo butter, sourdough bread g,gfo	8.0

Kitchen Specials

Catch of the day please ask the team for today's special	Market price
Fillet of cod crushed new potatoes, hen's egg, chive butter sauce	20.0
Rustic venison bourguignon Red wine, bacon, mushrooms, baby onions, creamy mash	18.5
Slow roasted pork belly Savoy cabbage, celeriac puree, gratin potato, red wine sauce	17.9
Garlic and thyme chicken supreme Gratin potato, autumnal ratatouille, Madeira sauce	16.5
Beer battered fish & chips crushed peas, tartare g,gfo	17.5
Roasted aloo gobi Potatoes and cauliflower, a blend of spices, aromatics and tomatoes, basmati rice ve	14.0

Nibbles (order 4 for £21)

Bread board for 2 Docker Bakery sourdough, herb oil, balsamic g, gfo, v, veo	5.5
Creamy turmeric and sweet potato hummus warm sourdough g, gfo v	4.5
Green Sicilian olives ve	4.9
Crispy cauliflower bites Sweet chilli jam ve	4.5
Haloumi bites Honey, chilli and sesame v	6.2

Steak

6oz Rump	17.9
8oz Sirloin	24.9
8oz Ribeye	27.9
Peppercorn sauce (g) garlic butter or red wine sauce	2.5
All served with chunky chips & roasted cherry tomatoes	

Burgers

The Coastguard burger g, gfo 6oz beef burger, cheese, bacon, our burger sauce	17.5
Roasted beetroot and falafel burger g, gfo, v Tahini sauce	13.5
Cajun chicken burger g, gfo Burger sauce	14.9
Add bacon or cheese	1.8
All with toasted brioche bun, baby gem, beef tomato, gherkin, red slaw & fries	

Sides

Chunky chips or fries ve	4.5
Savoy cabbage ve	4.5
Autumnal ratatouille v	4.5
Onion rings g, gfo, ve	4.5
Red slaw v	4.5

Please let us know if you have any allergies or special dietary requirements.

Our chefs are more than happy to suggest alternatives where possible.

v - vegetarian | ve - vegan | veo - vegan option available | g - gluten | gfo - gluten free option available | n - nuts
We're a cashless venue, accepting all major card payments

Desserts

Apple & blackberry crumble Custard v, veo	7.5
White chocolate panna cotta Honeycomb	7.5
Cherry and pistachio cheesecake n,g	7.5
Chocolate brownie Praline and hazelnut ice cream n,g	7.5
Treacle tart Clotted cream ice cream, orange compote g	7.5
Café Affogato vanilla ice cream, crushed hazelnuts & espresso n, v	5.5
Cheeseboard v Kentish blue, Sussex brie, Canterbury Ashmore cheddar, Chilli marble, Merlot onion marmalade, grapes, oatcakes	9.9
Ice creams & sorbets v Vanilla Clotted cream Strawberry Praline and hazelnut n Vegan coconut and vanilla Blood orange sorbet	2 per scoop

Kids

Two courses and a drink of your choice: glass of milk or squash (orange, blackcurrant or lime)	8.9
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Mains

- Battered cod, chips & peas g, gfo
- Cheeseburger & skinny fries g, gfo
- Mac & cheese with bacon g

Desserts

- Scoop of ice cream v
- Vanilla
 - Chocolate
 - Strawberry

Coffees

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 (ask for selection)	3.0
Iced latte	3.3

Liqueur Coffees



Irish - Jameson Whiskey	6.6
Calypso - Tia Maria	6.6
French - Courvoisier VS Brandy	6.6

We'd love to keep in touch!

Sign up to our emails via our website to be the first to know about upcoming events:

thecoastguard.co.uk

and give us a follow on our socials to find out what we've been up to:

 @thecoastguardonthebay
 @coastguarddover

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