

MENU

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,v</small>	5.5
Sriracha & lime hummus, warm sourdough <small>g,gfo,ve</small>	4.5
Green Sicilian olives <small>ve</small>	4.9
Crispy halloumi bites, sweet chilli jam <small>v</small>	6.2
Whitebait, tartare <small>v,g</small>	4.5
Chicken satay bites <small>n</small>	6.2

STARTERS

Soup of the day, warm sourdough <small>veo,g,gfo</small>	6.8
Baked brie, apricots, honey & almond, sourdough <small>v,n,g,gfo</small>	7.5
Salt & chilli tofu, coriander salad <small>ve</small>	8.0
Smoked shell-on prawns, wasabi mayo	8.5
Crispy chilli squid, coriander salad, sweet chilli jam	7.5

STEAK

- 6oz rump	17.9
- 8oz sirloin	24.9
- 8oz ribeye	27.9
Add peppercorn, red wine sauce or garlic butter	2.5 ea

With chunky chips & roasted cherry tomatoes

KITCHEN SPECIALS

Catch of the Day (Please ask your server for today's special)	Market Price
Pan-seared seabass Thai green curry, coconut rice, courgette ribbons (Vegan option replaces seabass with tofu)	19.5 15.0
Chargrilled swordfish, crushed new potatoes, samphire, creamy lemon & basil	20.0
Slow roasted pork belly, carrot puree, roasted baby gem, roasted new potatoes, cider sauce	17.9
French trimmed chicken supreme, creamy Dijon, roasted new potatoes, tenderstem broccoli	16.2
Beer battered fish & chips, crushed peas, tartare <small>g,gfo</small>	17.5
Roasted aloo gobi, coconut rice <small>ve</small>	14

BURGERS

- The Coastguard Burger <small>g,gfo</small>	17.5
6oz beef burger, cheese, bacon, our burger sauce	
- The Veggie <small>g,gfo,v</small>	14.9
Mushroom, halloumi, chilli jam, caramelised onions	
- The Spicy <small>g,gfo</small>	14.9
Nduja, Chicken breast, our burger sauce,	
Add cheese or bacon	1.8ea
All with toasted brioche bun, baby gem, beef tomato, gherkin, fries & red slaw	

SIDES

4.5

Chunky chips or fries <small>ve</small>
Tenderstem broccoli <small>ve</small>
Mixed leaves, cherry tomatoes <small>ve</small>
Onion rings <small>g,gfo,ve</small>
Red slaw <small>v</small>

DESSERTS

7.5

Apple and blackberry crumble, vanilla ice-cream v,veo

Black cherry panna cotta, chocolate crumb, vanilla ice cream

Strawberry Eton mess cheesecake, strawberry ice-cream, coulis g,v

Vegan chocolate Baileys mousse, orange compote, almond brittle ve,n

Lemon posset, rosemary shortbread v,g

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

Ice-creams & sorbets v

- Vanilla
 - Chocolate
 - Rocky road n
 - Strawberry
 - Coffee
 - Vegan vanilla
- 2 per scoop

Cafe Affogato v,n
Lusciously smooth vanilla ice-cream served in a bed of toasted hazelnuts, single espresso shot 5.5

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 g

Cheeseburger & skinny fries g,gfo

DESSERTS:

Scoop of ice-cream v

- Vanilla
- Chocolate
- Rocky road n
- Strawberry

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

Allergies & dietary requirements

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