

SUNDAY MENU

NIBBLES

Docker's bread board for 2 <small>g,gfo,ve,n</small> Sourdough, olive focaccia, butter	5.6
Green Sicilian olives <small>ve</small>	5.0
Creamy turmeric and sweet potato hummus, sourdough <small>g,gfo,v</small>	4.6
Crispy halloumi bites with honey, chilli, and sesame <small>v</small>	6.4

STARTERS

Soup of the day, warm sourdough <small>v,g,gfo</small>	7.0
Tiger prawns, chorizo butter, sourdough <small>g,gfo</small>	8.2
Baked Camembert, blackberries, pecans <small>v,n,g,gfo</small>	9.5

ROASTS

We're passionate about showcasing the very best locally sourced produce in all our roasts, using a selection of meats to freshly picked seasonal vegetables & trimmings

Roasted chicken supreme	17.9
Roast Beef	19.9
Roasted Pork Belly	18.0
Nut roast wellington <small>ve,g,n</small>	16.6

All served with garlic and rosemary roast potatoes, Yorkshire pudding (g) with cauliflower cheese, roasted vegetable puree, confit carrot, roast parsnips, braised red cabbage & gravy

KITCHEN SPECIALS

Beer battered fish & chips, crushed garden peas & tartare sauce <small>g,gfo</small>	17.9
"Catch of the Day" Speak to a member of our team for details.	Market Price
Roasted aloo gobi, coconut rice <small>ve</small>	14.4
Fillet of cod, crushed new potatoes, hen's egg, chive butter sauce	20.5

BURGERS

- The Coastguard <small>g,gfo</small> 6oz beef burger, bacon, cheese, burger sauce, lettuce, tomato, gherkin,	17.9
-Roasted beetroot falafel burger <small>g,gfo,v</small> Tahini Sauce.	13.8

Served with brioche bun, skinny fries & red slaw g,gfo

SIDES

Chunky chips <small>ve</small> Add smoked cheddar	4.6 1.1
Onion rings	4.6
Red Slaw	4.6
Cabbage <small>v</small>	4.6

DESSERTS

British Cheeseboard – Kentish blue, Canterbury Ashmore cheddar, Sussex brie, Chilli marble, oatcakes, grapes, onion marmalade <small>v</small>	10.1
Apple and blackberry crumble, custard <small>v,veo</small>	7.7
Chocolate brownie, vanilla ice cream <small>n,g</small>	7.7
White chocolate panna cotta, honeycomb	7.7
Ice-creams & sorbets Please ask a member of the team for todays Choices	2.1 per scoop

COFFEES / LIQUEUR

Americano	3.4
Espresso	2.9
Double espresso	3.7
Macchiato	3.4
Hot chocolate	3.4
Mocha	3.4
Latte	3.4
Cappuccino	3.4
Flat white	3.4
Pot of tea	3.1
Iced latte	3.4

LIQUEUR COFFEES:

Irish - Jameson Whiskey	6.8
Calypso - Tia Maria	6.8
French - Courvoisier VS Brandy	6.8

KIDS

9.1

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
- Strawberry

Allergies & dietary requirements

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