SUNDAY MENU

STARTERS

NIBBLES

Docker's bread board for 2 gfo,ve,veo Docker bakery sourdough, herb oil, balsamic, butter Green Sicilian olives ve	6.9 5.1	Soup of the day, warm sourdough _{v,,gfo} Ham hock terrine, piccalilli, sourdough _{gfo} Honey and basil baked brie, sourdough _{v,gfo}	7.1 8 8.1
Roasted red pepper hummus, Docker sourdough gfo,v Crispy whitebait, tartar sauce	5.1 5.5	Smoked salmon pate, pickled cucumber, sourdough gfo	9

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	18.4
Roast Beef	21.0
Roasted Pork Belly	18.5
Nut roast wellington ve,g,n	17.1

All served with garlic and rosemary roast potatoes, Yorkshire pudding (g) with cauliflower cheese, confit carrot, spring green cabbage & gravy

Roasts available until 5pm - beyond that, when they're gone, they're gone!

KITCHEN SPECIALS

garden peas & tartare sauce gfo	18.3
"Catch of the Day" Speak to a member of our team for details.	Market Price
Wild mushroom risotto ve	15.9
Roasted mackerel, soy, ginger, pak choi & rice gf	18.9

BURGERS

- The Coastguard g,gfo	18.3	
6oz beef burger, bacon, cheese, burger sauce, lettuce, tomato, gherkin,		
-Crispy halloumi burger gfo,v Hot honey sauce	15.3	
Served with brioche bun, skinny fries, slaw gfo		

SIDES

Chunky chips ve	4.7
Add smoked cheddar	1.2
Onion rings gfo,v	4.7
Spring cabbage v	4.7
Slaw v	4.7
DESSERTS	
British Cheeseboard – Kentish blue, Canterbury Ashmore cheddar, Sussex brie, Chilli marble, oatcakes, grapes, onion marmalade v	10.4

Canterbury Ashmore cheddar, Sussex brie, Chilli marble, oatcakes, grapes, onion marmalade v	10.4
Apple and blueberry crumble, ice cream v.veo	7.9
Passion fruit and coconut cheesecake, carmelised pineapple	7.9
Eton mess panna cotta gf	7.9
Ice-creams & sorbets Please ask a member of the team for todays Choices	2.2 per

COFFEES/LIQUEUR KIDS 9.1 Two courses served with a drink of your 3.5 **Americano** choice, glass of milk, squash or Fruit Shoot. Espresso 3.0 Double espresso 3.8 Macchiato 3.5 MAINS: Hot chocolate 3.5 Battered cod, chips & peas g,gfo Mocha 3.5 Mac & cheese with bacon g Latte 3.5 Cappuccino 3.5 Cheeseburger & skinny fries g,gfo Flat white 3.5 **DESSERTS**: Pot of tea 3.2 Iced latte 3.5 Scoop of ice-cream v - Vanilla LIQUEUR COFFEES: Strawberry 6.8 Irish - Jameson Whiskey Honeycomb 6.8 Calypso - Tia Maria English butter toffee 6.8 French - Courvoisier VS Brandy

- Vegan coconut and vanilla

Allergies & dietary requirements

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