



THE
BRASSERIE
on the Bay

Starters

Ham Hock Ravioli

Smoked ham consommé, English peas & asparagus

£9.50

Beetroot and Apple (v)

Horseradish snow, fresh goat's curd, Mizuna

£7.00 *

Summer Vegetable Broth (v)

Miso, coriander

£6.50 *

BBQ Mackerel

Buttermilk, fermented gooseberry, seaweed tapioca, parsley

£7.00 *

Corn fed Chicken Terrine

Pickled walnuts, truffle mayonnaise, braised leek

£7.00 *

Crab

Avocado, watermelon, crab emulsion, lemon verbena

£8.50 *

Quail

Crispy quail's eggs, shaved asparagus, bread sauce, roasted onion, Madeira jus

£12.00



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Mains

Slow Cooked Pork Cheeks

Celeriac purée, apple sauce, spring onion, smoked mash, crackling, pork jus

£17.50 *

Sea Bass

Fennel citrus slaw, vegetable nage, local watercress

£16.00 *

Linguine (v)

Purple basil, Heirloom tomato, capers & garlic

£12.50 *

Rack of Romney Marsh Lamb

Fondant potato, morels, beetroot puree, escabeche of vegetables, split jus

£24.00

Ale Braised Beef Shin Suet Pudding

Bone marrow mash, malt roasted Heritage carrot, jus

£13.50 *

Beer Battered Cod

Mushy peas, tartare sauce, hand cut chips

£12.00 *

Corn Fed Chicken Breast Caesar

Cos lettuce, crouton, anchovies, air cured ham, parmesan, Caesar dressing

£12.00 *

Miso Glazed Duck Breast

Carrot, soused kohlrabi, toasted hazelnuts, blood orange, roast duck fat potato

£19.50

Buddha Bowl

*Summer leaf, avocado, quinoa, tomato, red onion & coriander,
fermented red cabbage, chickpeas, turmeric & mint yogurt dressing*

£12.00 *

From the Grill

6oz Brisket Burger

Brioche bun, horseradish mayonnaise, Gem lettuce, beef tomato

£12.50*

Dry cured bacon £2.00, Cheddar cheese £2.00, Fried hen's egg £2.00

9oz Dry Aged Fillet of Beef

£25.00

9oz Dry Aged Rump Steak*

£15.00

1kg Côte de Boeuf

£55.00

All served with hand cut chips or skinny fries

Sides & Sauces

Mixed leaf salad

Mixed seasonal vegetables

New potatoes

Garlic bread

Marinated olives

Skinny fries

Truffle & parmesan hand cut chips

Onion rings

Béarnaise sauce

Peppercorn sauce

Blue cheese sauce

£3.50 each

Desserts

Black Cherry Soufflé

Pistachio ice cream, chocolate soil

£9.00

Dark Chocolate Cremeux

Sherry caramel, toasted hazelnuts, orange sorbet

£7.00 *

Tonka Bean Crème Brûlée

Short bread, English Strawberries

£7.00 *

Yuzu Sorbet

A Japanese citrus fruit, gin foam

£6.00 *

Lemon Curd Tart

Italian meringue, black berries, Sorrel

£7.00 *

Bread and Butter Pudding

Custard

£6.00 *

Selection of Kent & Sussex Cheese

Chutney & Damsel crackers, smoked butter, artisan bread

£12.50

Ice Creams

Please ask your server for today's selection

£1.75 (per scoop) *

Please let your server know whether you have any allergies

* Indicates those dishes included in 2 course meal packages