

LOCAL FIZZ

(By the glass - 125ml)

Chapel Down Bacchus Sparkling 11.50
Chapel Down Brut Rosé Sparkling 16.50
Chapel Down Vintage Reserve 18.50
Bluebell Hindleap Classic Cuvée 14.75



CLASSIC FIZZ

(By the glass - 125ml)

Passion Fruit or Peach Bellini 10.50
Waterfront Prosecco 9.50
Prosecco Rosé Extra Dry 9.75
Cava Brut Masia Salat 10.50
Vauban Freres Brut Special Cuvée 13.00
Moet Imperial Brut NV 16.00
Moet Brut Rosé NV 18.00
Chandon Garden Spritz 11.50
Veuve Clicquot Yellow Label 17.00
Laurent Perrier Rosé 19.00

A Glass of Prosecco & 3 Rock Oysters 21.00

Marinated Olives (GFO)
Bloomer Bread, Oil & Balsamic Vinegar 8.00

STARTERS

Smoked Haddock &
Spring Onion Fishcake
Cheese Mousse 12.00

Crab Bon Bons
Confit Fennel, Tomato
Coulis 12.00

Potted Salt Beef
Cornichons, Pickled Red
Onion, Focaccia Bread 11.50

Rock Oysters
3 for 14.00, 6 for 26.00 or 12 for 48.00

Vegan Risotto of The Day (VG, GFO)
11.00

Roquefort & Fig Crème Brûlée (V)
Pear & Walnut Salad, Shards 11.00

Crayfish & Prawn Cocktail (GFO)
Marie Rose Sauce, Bloomer Bread 12.00

Lemon & Garlic Chicken
Herb Panko Crumb, Cherry
Tomatoes, Pesto 12.00

Calamari (GFO)
Garlic & Saffron Aioli, Coriander
& Chilli Dressing 10.50

Falafel (VG)
Pomegranate, Tortilla Shards,
Beetroot Hummus 11.00

MAINS

Pan Seared Seabass Fillet (GFO)
Crispy Potatoes, Vine Cherry Tomatoes,
Smoked Bacon & Mussel Sauce 25.00

10oz Sirloin Steak (GFO)
Roasted Vine Tomatoes, Watercress,
Chunky Chips 35.00

Add Peppercorn Sauce +2.50
Add Stilton Sauce +2.50

Confit Chicken Leg (GFO)
Wild Mushroom, Grain Mustard Sauce,
Peas, Roasted Crispy Potatoes 22.00

Pork Medallions (GFO)
Potato Terrine, Honey
Glazed Root Vegetables,
Pink Peppercorn Sauce 23.00

Cold Seafood Platter for 2 (GFO)
Rock Oysters, Smoked Salmon,
Dressed Crab, King Prawns, Mussels,
Crayfish, Salad Prawns, Marie Rose
Sauce, Saffron Aioli, Bloomer
Bread, Chunky Chips 120.00

Traditional Fish & Chips (GFO)
Crispy Batter, Mushy Peas,
Chunky Chips 21.00

8oz Steak Burger (GFO)
Sourdough Bun, Chunky Chips, Gem
Lettuce, Gherkin, Red Onion, Parmesan
& Pepper Mayonnaise Dressing 18.00

Add Smoked Bacon +1.50
Add Cheese +1.50

Roasted Halibut (GFO)
Tomato & Caper Salsa,
Wild Rice, Green Herbs
Pepper Sauce 30.00

Cauliflower Katsu Curry (VG)
Wild Rice, Kimchi 20.00

Fettuccine Carbonara (VG)
Tempeh Bacon, Crispy
Spinach 19.00

Moules Marinière (GFO)
Garlic, Shallot & White
Wine Cream 22.00

Add Chunky Chips +3.50
Add Bloomer Bread +2.50

EXTRAS

Chunky Chips 3.50
Mixed Salad 3.50

New Potatoes 3.50
Homemade Coleslaw 3.00

Seasonal Vegetables 3.50
Tomato & Red Onion Salad 3.50

Bloomer Bread 2.50

(V) Vegetarian | (VG) Vegan | (GFO) Gluten Free Option

All food is locally sourced and fresh. Fish dishes may contain small fish bones. All menu items subject to availability.
If you have any questions regarding ingredients, or if you have a food allergy, please speak to your server before ordering.



@TheWaterfrontHythe

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