

LOCAL FIZZ

(By the glass - 125ml)

Chapel Down Bacchus Sparkling 11.00
Chapel Down Brut Rosé Sparkling 15.50
Chapel Down Vintage Reserve 17.50
Bluebell Hindleap Classic Cuvée 14.00

A Glass of Prosecco and 3 Oysters 20.00

Locally Sourced Oysters
3 for 13.50 - 6 for 23.50 - 12 for 44.00

Marinated Olives (GFO)
Bloomer Bread, Oil & Balsamic Vinegar 7.50



CLASSIC FIZZ

(By the glass - 125ml)

Passion Fruit or Peach Bellini 10.50
Waterfront Prosecco 9.00
Prosecco Rosé Extra Dry 9.50
Cava Brut Masia Salat 10.00
Vauvan Freres Brut Special Cuvée 12.00
Moet Imperial Brut NV 15.00
Moet Brut Rosé NV 17.00
Chandon Garden Spritz 11.00
Veuve Clicquot Yellow Label 16.00
Laurent Perrier Rosé 19.00

STARTERS

Smoked Haddock Gratin
Leek & Smoked Cheese
Sauce 11.00

Haloumi Tikka (V)
Mint Yogurt, Pomegranate,
Poppadoms 10.00

Chicken & Pistachio Terrine (GFO)
Rocket, Plum & Caramelised
Bacon Chutney 10.00

Crayfish & Prawn Cocktail (GFO)
Marie Rose Sauce,
Bloomer Bread 11.00

Calamari (GFO)
Garlic & Saffron Aioli,
Coriander & Chilli Dressing,
Balsamic Glaze 10.00

Lightly Floured Crispy
Whitebait (GFO)
Garlic Aioli 9.00

Sweetcorn & Courgette
Fritters (VG)
Mango Salsa 10.00

Crispy Chilli Beef
Sweet Chilli Sauce 10.00

Smoked Salmon (GFO)
Caper Berries, Rye Bread,
Horseradish Cream 11.00

Moules Marinière (GFO)
Garlic, Shallot & White
Wine Cream, Bloomer
Bread 13.50

Pork Belly Bites (GFO)
Teriyaki & Sesame Dressing,
Asian Slaw 11.00

MAINS

Confit Pork Belly
Bubble & Squeak Cake, Crispy
Black Pudding, Sage & Grain
Mustard Sauce 21.00

10oz Sirloin Steak (GFO)
Chunky Chips, Crispy Shallots,
Tomato & Onion Salad. 31.50
Add Peppercorn Sauce +2.50

10oz Ribeye Steak (GFO)
Chunky Chips, Crispy Shallots,
Tomato & Onion Salad. 31.50
Add Peppercorn Sauce +2.50

Fisherman's Pie
Selection of Fish & King Prawns,
White Wine Sauce, Mashed
Potato & Cheese Gratin 24.00

Chicken Ballotine (GFO)
Stuffed with Chestnut & Wild
Mushroom, Hispi Cabbage,
Potato Rosti, Chicken Sauce 21.00

Braised Lamb (GFO)
Crispy Potatoes, Red Pepper
Coulis, Port Sauce, 28.50

Chicken Schnitzel
Linguine, White Wine &
Parmesan Cream Sauce 20.00

Traditional Fish & Chips (GFO)
Crispy Batter, Mushy Peas,
Chunky Chips 20.00

Vegan Fish & Chips (VG, GFO)
Crispy Battered Banana Blossom,
Mushy Peas, Chunky Chips 20.00

8oz Steak Burger (GFO)
Beer Sourdough Bun, Chunky
Chips, Gem Lettuce, Gherkin,
Tomato, Coleslaw 17.50

Add Smoked Bacon +1.50
Add Cheese +1.50

Salmon & Smoked
Haddock Fish Cake
Wilted Spinach, Garden
Peas, Sorrel Sauce 22.00

Jerk Sweet Potato
Curry (VG, GFO)
Toasted Coconut, Rice &
Peas, Caribbean Slaw 21.00

Ox Cheeks (GFO)
Potato Terrine, Baby
Onions, Crushed Peas,
Parsnip Crisp 23.00

Moules Marinière (GFO)
Garlic, Shallot & White
Wine Cream 20.00
Add Chunky Chips +3.50
Add Bloomer Bread +2.50

Spiced Bream (GFO)
Crispy Cauliflower, Lentil
Dahl, Mint Sauce 23.00

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 | For Events & Gift Vouchers visit www.the-waterfront.co.uk, or scan here

