

# Main Menu



## Nibbles

Perello olives	£4.00
Shucked oysters, shallot vinaigrette	£2.00 per oyster
Toasted garlic sourdough with cheese	£3.00 £4.50
Hand cut bread with salted butter	£3.00
Smoked almonds	£3.00

## Sharing plates

Moules mariniere, hand cut bread, salted butter	£9.00 / £17.00
Scampi, oysters, calamari, shell on prawns, moules, tartar sauce, hand cut bread	£19.00
Ham hock terrine, scotch egg, salt beef, mature cheddar, mini camembert, pickles, olives and sourdough	£19.00

## Small plates

Potted crab, baby leaf salad, sourdough	£7.50
Ham hock terrine, pickled vegetables, piccalilli, toasted sourdough	£7.50
Grilled shell on tiger prawns, lemon and garlic butter sauce, mixed leaves, sourdough	£9.00
Calamari, garlic aioli, baby herbs	£8.50
Homemade soup, bloomer bread	£5.50
<b>VE</b> Roasted cauliflower, pickled red onion, guacamole, tomato salsa, chimichurri, red chard	£7.00
Half pint of prawns, sourdough, salted butter, garlic aioli	£7.00
<b>VE</b> Lemon, chive and spring onion potato cakes, chilli jam, dressed mixed leaves	£7.00

## Large plates

St Mildred's cheeseburger, toasted bun, pickled red onion, mayo, streaky bacon, red cabbage slaw, rustic skinny fries	£14.00
Pan seared chicken breast, fondant potato, cavolo nero, chicken jus	£15.00
Char-grilled steaks Served with shallot puree, chunky chips, cherry vine tomatoes, dressed leaves, garlic butter	
10oz sirloin steak	£22.00
8oz fillet	£28.00
Wholetail scampi, chunky chips, crushed minted garden peas and tartar sauce	£14.00
Large beer battered fish, crushed minted garden peas, chunky chips, tartar sauce	£14.00
Pan roasted gnocchi, wild mushroom, courgette, black olive tapenade, pesto, truffle oil	£13.00 <b>VE</b>
Slow roasted pork belly, dijon mash, hispi cabbage, cider sauce and pork crackling	£15.00
Pearl barley and butternut squash risotto, roasted beetroot, grilled tenderstem broccoli, toasted cashews, chive oil	£13.00 <b>VE</b>
Fillet steak, julienne cucumber and carrot, tomato, baby leaves, pickled mooli, lemon dressing	£25.00



# Main Menu

## The St Mildred's Bay

### Sides

Chunky chips	£3.50
Mixed Garden salad	£3.00
Peppercorn sauce	£2.50
Skin on fries	£3.50
Rocket and parmesan salad	£3.50
Beer battered onion rings	£3.00
Seasonal vegetables	£3.50

### Desserts

Sticky toffee pudding, toffee sauce, crème anglaise	£7.00
White chocolate panna cotta, berry compote, pumpkin seed granola	£7.00
Caramelised lemon tart, raspberry sorbet	£7.00
<b>VE</b> Chocolate brownie, vanilla ice cream, peanut brittle	£7.00
Three Kentish cheeses, crackers, chutney, grapes	£8.00 / £15.00
Ice cream sundae	£6.00
Ice creams	£2.50 per scoop

### Kids meals

Beer battered fish goujon, mushy peas, skin on fries	£7.50
St Mildred's cheeseburger, brioche bun, all the salad, skin on fries	£7.00
Scampi, minted garden peas, skin on fries, tartar sauce	£7.50
Grilled chicken, new potatoes, garden salad	£6.50
Cherry tomato pasta, garlic bread, rocket	£5.50
Honey roasted ham, hens egg, skinny fries	£6.00

\*Ask for one of our Westgate-on-Sea themed colouring sheets!

### Sandwiches and wraps

All served with dressed leaves and crisps

Butchers' sausages, red onion chutney	£7.00
BLT – streaky bacon, lettuce, tomato	£7.00
Cajun spiced chicken, mayonnaise, lettuce, red onion	£7.00
Roasted beetroot, spiced chickpea, red pepper hummus and rocket	£7.00 <b>VE</b>
Smoked salmon, cream cheese and rocket	£8.00
Beer battered fish goujons, tartar sauce	£8.00
Mature cheddar, pickle	£6.00
Salt beef, emmental cheese, pickles, rocket, mustard	£8.00

### Lunches

Honey and mustard glazed gammon ham, hens eggs, chunky chips	£10.00
Homemade frittata with garden salad	£9.00
Grilled chicken breast, baby gem, croutons, anchovies, parmesan, caesar dressing	£11.00

All served until 6pm.

**V** Vegetarian

**VE** Vegan

Food described in this menu may contain nuts, eggs, flour, other known allergens or their derivatives. If you suffer from any allergy or food intolerance please notify a member of staff before placing your order. Please be advised we cannot guarantee that any food item prepared in our kitchens will be free from allergens