

Festive Afternoon Tea
Weds-Sat £35pp

Sunday Roasts 12-5pm
Beef, Pork & Vegan Wellington

Little Sailors Menu - Under 12s



Christmas Party Menu
2 Courses £29 | 3 Courses £35

New Year's Eve - 5 Course Menu £70

Open Fri - Sun in January

We are a family run, independent restaurant first opened in 2015
"We are Knowledge led, passion driven, food fuelled & flavour obsessed" - Craig Edgell (Head Chef)

WHILE YOU WAIT...

Gordal Olives with Guindilla chilli - £6.50 **Wasabi Peanuts - £4.50 (N)** **Japanese Mixed Crackers - £4.50 (N)**
Fried Pickles & Gochujang Mayonnaise - £7 **Sourdough & English butter - £5.50** **Lemon Salted Almonds - £4.50**

OYSTERS

Maldon Rock Oysters - £4.50 each or 6 for £25
Sustainably grown and harvested from traditional oyster beds in the River Blackwater, Maldon, Essex. They have distinct flavour and meatiness inherent from the salt marshes where they are grown served with shallot vinegar & lemon

STARTERS

Salt & Chilli Squid - £14 (LGA)
7 Spice seasoned served with garlic aioli & lime

Duck Liver Parfait - £14 (LGA)
Served on toasted sourdough with fig jam, watercress & chicken skin

Chalk Stream Trout Pastrami - £14 (LGA)
Pickles, Rye roll & seaweed butter

French Onion Soup - £13 (LGA)
With a melted aged Gruyère crouton

Sriracha glazed beer battered oysters - £5 each
Kimchi, chicken fat mayo & crispy chicken skin

SEAFOOD PLATTER £80 (LGA)

2x Rye Bay Scallops in lemon zest crumb
2x Beer Battered Oysters
250g Palourde Clams 250g Shetland Mussels
6x King Prawns
Salt & Chilli Squid
Aioli, lemon & samphire

SHELLFISH

Scallops St Jacques - £7.50 each or 3 for £21
King Scallop baked in a cheese sauce with confit leeks & garlic breadcrumbs

Shetland Isle Mussels - £13 | £24 (LG)
Scottish rope grown cooked in a classic Marinière sauce (cream, garlic, parsley & white wine)

Whole Ramsgate Crab - Market Price (LG)
Served cooked, cold & whole in the shell, with yuzu mayonnaise & lemon (Pre-order recommended)

Classic Prawn Cocktail - £14 (LG)
Bloody Mary Sauce & iceberg lettuce served with bread & butter with a lemon slice

MAIN COURSES

Salmon Tagliatelle - £22
Baby spinach, lemon, dill & mascarpone sauce

Beef & Oyster Pudding - £24
Suet pastry, parsnip mash, cavolo nero & red onion gravy

Mushroom Wellington - £19.50
Margate mushrooms in puff (VE) pastry served with winter greens

Nordic Cod Loin - £24.50 (LG)
Bourguignon garnish, mushrooms, pancetta, smoked mash & curly kale

Fish & Chips - £23 (LGA)
Daily catch fried in beer batter, hand cut chips, mushy peas & tartar sauce

Local Skate Wing - £25 (LG)
From our trusted fishmonger, with caper, sea-herbs & lemon butter

10 oz Sirloin Steak - £34 (LG)
Served with a grilled oyster mushroom & a peppercorn sauce
Add: 2x king prawns - £8

Buoy Bowl - £28 (LGA)
4x King prawns, squid & miniature beer battered fish with skinny fries, aioli & lemon

Monkfish Curry - £26
Sweet potato & spinach sag aloo, red onion & samphire bhaji & coriander
Add: Braised Pilaf Rice - £4
Nigella seed Chapati - £3

SIDES: *Hand cut chips with Maldon sea salt - £6* *Skin On fries with seaweed salt - £5.50*
 Allotment greens with shallot butter - £5.50 *Staple Stores bread & English butter - £5.50*

All of our prices include 20% VAT & we are proud to use trusted local suppliers & producers
A Discretionary 10% service charge will be added to your bill which is shared amongst the entire team

ALLERGENS : Please let us know at the start of your meal if you have an allergy

VE: Vegan **LG: Dish does not contain gluten** **LGA: Gluten free alternative is available (please ask)** **N: Dish contains nuts**
(We have gluten, shellfish, sesame & nuts present in our kitchen, although all reasonable precautions are taken by our experienced team to avoid cross contamination when preparing food safely and separately, we cannot guarantee a free from environment

Buoy & Oyster