



Special Spring Menu.

Nibbles

Basque Anchovies marinated in Garlic infused olive oil 9.95
Baguette basket, Canterbury Cowslip Butter & Aioli (V) 6.50
Nona's Marinated Nocellara del Belice Olives (V, VG) 6.95
Padron Peppers, smoked sea salt flakes & Aioli (V, VG) 8.95
Maldon Rock Oysters, Classic Mignonette....4.05 each

Plates, Small and Large

Kentish Fillet Steak Béarnaise, Pommes Boulangère (%) 39.95
Local melt in the mouth Calamari a la Plancha, a little on the **SPICY** side 15.50/32.95
Kentish Spring lamb Merguez, Catalan Salsa Romesco 14.50 (**NUTS**)
Gambas al Ajillo, Luscious Spicy Basque Garlic & Chili Prawns (**SPICY**) 14.95/32.50
Kent Coast Halibut, Smoked Chipotle Butter, Pommes Boulangère 26.95
Romney Marsh Gigot d'agneau rôti, Rosemary & Garlic Potatoes (%) 26.95
Local Wild Sea Bass fillet a la Ramsgate served with hand cut Chips 22.95
Kentish Saucisson d'agneau au Ratatouille à la Provençale (%) 18.95
Local Dover Sole, Pommes Boulangère, Lemon & Sapphire Butter 29.95
Entrecôte Steak & Chips, Chandler & Dunn Kentish Sirloin Steak 29.95

Delightful Sweet Treats

Mums Now Famous Key Lime & Sicilian Lemon Pie 9..95
Baileys Drizzled Local Ice-cream Desire (%) 8.95
Special Kahlua Affogatto (%) 8.95
Cheesemakers of Canterbury Chaucer Camembert 14.95

Recommended Wine

Fish- Dry White, Finca Manzanos Rioja Blanco 2022 🇪🇸 39.95
Lamb & Beef- Cres Richards Oenotherai 14.5% 2022 🇫🇷 59.95

Our entire Menu is Gluten Free with the exception of the Baguette, GF alternative selection of Breads always available

Guests with allergies and intolerances should make a member of the team aware.

All Marc-Pierre's Kitchen dishes are freshly prepared on the premises every day.
This will be reflected in our prices and your wait time.....