



Special Late Summer Menu

Nibbles

-  Basque Anchovies marinated in Garlic infused olive oil 9.95
-  Padron Peppers, smoked sea salt flakes (V, VG) 8.95
-  Baguette basket, Canterbury Cowslip Butter & Aioli (V) 6.95
-  Nona's Marinated Nocellara del Belice Olives (V, VG) 6.95
-  Cheesemakers of Canterbury Chaucer Camembert (V) (14 Mins) 14.95

Seafood and Crustaceans

-  Maldon Rock Oysters, Classic Mignonette....4.05 each
-  Lobster Bisque, Toasted Baguette, served with a classic Rouille 14.95
-  Here Smoked King Prawns, with a Ponzu & Creamed Horseradish dip 12.95
-  Local melt in the mouth Calamari a la Plancha, a little on the **spicy** side 15.95/33.95
-  Local Grilled Mackerel, Pickled Fennel and Samphire 14.95/32.95
-  Gambas al Ajillo, Luscious Spicy Basque Garlic & Chili Prawns (**SPICY**) 15.95/33.95

Fish & Friends

-  Wild Local Halibut, Buttered Samphire, Baby New Potatoes.....Lobster Bisque 31.95
-  Kentish Wild Sea Bass fillet a la Ramsgate served with hand cut Frites 23.95
-  Local Sea Bream Provençale, served with hand cut Pommes Frites 24.50
-  Entrecôte Steak & Frites, Chandler & Dunn Kentish Sirloin Steak 31.95

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.....