










Special Early Summer Menu





Nibbles

-  Basque Anchovies marinated in Garlic infused olive oil 9.95
-  Padron Peppers, smoked sea salt flakes (V, VG) 8.95
-  Basque Chilled Fennel & Confit Tomato Soup (V, VG) 10.95
-  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 (14 Mins) 14.95

Seafood and Crustaceans

-  Maldon Rock Oysters, Classic Mignonette....4.05 each
-  Ramsgate Cockle Popcorn, Pickled Fennel & Samphire 11.50
-  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
-  Dressed by us Local Crab, Braeburn Apple, Horseradish, Delicious 18.95/24.95
-  Thai Red Curry Cornish Mussels, Fragrant & slightly spicy (%) 14.95/29.95
-  Gambas al Ajillo, Luscious Spicy Basque Garlic & Chili Prawns (**SPICY**) 15.95/33.95

Fish & Friends

-  Kentish Wild Halibut, Fennel & Tomato Velouté, Pommes Boulangère 27.95
-  Kentish Wild Sea Bass fillet a la Ramsgate served with hand cut Frites 23.95
-  Ramsgate Catch of the Day, Please see Blackboards or ask Team Member M.P
-  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.....