

# OWLERS

## BEACH GRILL

### SUMMER MENU



#### Light Bites

- Burrata, aged balsamic, sun blushed tomato pesto, crispy shallots £8
- Duck and date pate, spiced apple chutney and sourdough £9
- Crispy sardines salsa Verde aioli, citrus salad £8
- Rye Bay Scallops, serrano butter, apple and balsamic puree £13
- Half local Lobster, chilli, garlic, salad £23
- Moules Mariner, crusty bread £8
- 6 Whitstable Rock Oysters, shallot vinegar £12
- Heirloom tomato salad, shaved shallot, fennel and crispy capers, balsamic (v) (ve) £7

#### Larger Bites

- Classic Moules Mariniere, frites £16
- Vegan Mezze: beetroot hummus, carrot & coriander slaw, roasted peppers, falafel, olives, Flatbreads (ve) £10 (light)/£19 (larger)
- Asian spiced lamb and noodle salad, cashew vinaigrette £15
- Grilled Mackerel (butterflied), pak choi, gremolata £15
- Whole Dover Sole (400-500g), buttered local potatoes, shrimp butter £34
- Whole fresh local lobster, chilli, garlic, salad, skin on fries £42
- Molasses blackened spatchcock poussin (on the bone), pomegranate, baby leaf salad, fries, aioli £16
- 15oz Sussex Porterhouse steak, cherry tomatoes, field mushrooms, fries, £29 (+ peppercorn sauce £2)
- Spinach, pine nut, feta filo pie, salad (v) £15
- To share:** 750g Cote de Boeuf, cherry tomatoes, field mushrooms, buttered local potatoes £60 (*\*allow time*)
- To share:** Surf and Turf, whole local Lobster, 750g Cote de Boeuf, salad, skin on fries £98

#### The Owl Classic Bites

- Beer battered cod and chips, lemon thyme tartar, salsa verde pea puree £16
- Vegan "fish" and chips: Beer battered banana blossom, chips, tartar sauce, salsa verde pea pure (ve) £14
- Hand pressed beef burger, smoked cheddar, streaky bacon, gem lettuce, beef tomato, skin on fries, burger sauce £15
- Buttermilk chicken burger, gem lettuce, beef tomato, chipotle mayo, skin on fries £14
- Falafel burger, beetroot bun, gem lettuce, beef tomato, homemade burger sauce, skin on fries (v) (ve) £14

**Sides £4:** House salad, buttered local potatoes, steamed pak choi, skin on fries

## Pudding Bites

Strawberry cheesecake, burnt white chocolate, fresh strawberries, vanilla Ice cream £7

Dark chocolate mousse, poached cherries, chocolate snow, cherry gel £7

Raspberry parfait, meringue, sugared pistachio, raspberries £7

2 scoops Ice cream or sorbet £5

Kent and Sussex cheese board, membrillo paste, homemade chutney, biscuits, celery, grapes £9

A glass of Domaine de Grange Neuve, 2017 Monbazillac, France (75ml) £6

*A fabulous dessert wine, sweet and luscious with a great backbone of fine acidity for a clean finish.*

### Littlers Choices (for under 10's only) £8

Moules Mariniere, bread

Fish and chips, pea puree

Sussex beef burger, chips, salad

Falafel burger, chips, salad (v)

Chicken goujons, chips, salad

*Littler's can have one scoop of ice cream (choice: vanilla or strawberry or chocolate) included with their meal*

## Important things

**Local, quality, fresh:** We are proud to source local, free range, fresh produce from our local fishers, farms and suppliers. Therefore, our seasonal menus will vary to secure the freshest quality local ingredients available to us. Our meals are cooked fresh and to order, which will add to service times, we ask our customers to allow time for this whilst they relax and enjoy table service from the bar 😊

Table Reservation enquiries can be made by calling 01797 225284 or emailing [theowlersltd@btinternet.com](mailto:theowlersltd@btinternet.com). All enquiries must be confirmed to complete a booking.

**Allergies and intolerances:** *If any of your party has any food allergy or intolerance please advise our staff at the point of ordering and we will provide you with allergen information on menu items. Customers should be aware that although we will try and accommodate your needs, our kitchen will contain allergen items and gluten. Therefore despite following our allergen processes carefully, cooking and preparing your meal separately without adding an allergen ingredient, **traces of allergens** may still be found in your food.*

### COVID-19: In the current circumstances we require all customers:

To respect the comfort and safety of all of our customers and staff, to enable us to serve you please follow our systems, seating and service arrangements at all times during your visit.

We are operating on a table service only, pre-booking basis. Please remain seated at your table, wear a face covering on entry and until seated, observe the one-way system marked, washroom etiquette and utilise the hand washing/hand sanitising facilities made available.

Please maintain a social distance (*1m plus*) and do not move tables or chairs or encroach on any pathway or other tables. Thank you.

