

OWLERS

BEACH GRILL

AUTUMN MENU



Light Bites

- 6 Whitstable Rock Oysters, shallot vinegar £13
- Torched goats cheese, beetroot carpaccio, seared orange and grapefruit £8
- Crispy lamb cashew korokke, tonkatsu dip, micro shiso £8
- Hastings crab cakes, saffron and sirachi mayonnaise, micro sorrel £8
- Pan-fried scallops, black pudding bon bon, apple textures £13
- Classic Moules Mariner (light), toasted sourdough £10
- Harvest autumn salad, fig, blackberries, apple, candied walnuts, mint, leaves, maple & cider dressing (ve) £7
- Moons Green charcuterie, local cured meats & cheese, pickles and flatbread £10 (light)/£18 (larger)

Larger Bites

- Seaside Bouillabaisse, halibut, scallop, mussels, gambus, saffron & citrus remoulade, crusty sourdough £21
- Grilled sea bream, sprouting purple broccoli, spicy ndjula butter, £16
- Classic Moules Marinere, frites £17
- Locally landed halibut en papillote, salsify gratin dauphinoise, cavolo nero £27
- Black bean and quinoa falafel, mint and white grape raita on stone baked flatbreads, hummus, olives (ve) £10 (light)/£19 (larger)
- Spiced squash puree, gnocci, toasted pine nuts, micro herbs (ve) £15
- Slow roasted lamb ragu with rigatoni, cheese shavings, garlic butter ciabatta £16
- Whole roasted lemon and thyme spatchcock poussin, sticky coconut rice, Thai massaman sauce £17
- 15oz Sussex Porterhouse steak, cherry tomatoes, field mushrooms, fries £30 (+ peppercorn sauce £2)
- To share:** 750g Cote de Boeuf, cherry tomatoes, field mushroom, sautéed potatoes £60 (**allow time*)
- To share:** Surf and Turf, 750g Cote de Boeuf with Gambus £75; or with Scallops £70; or with whole native Lobster* £98, served with salad, sautéed potatoes (**native lobster subject to availability and weekends only*)

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, lettuce, beef tomato, skin on fries, burger sauce £15
- Panko coated buttermilk chicken thigh burger, lettuce, tomato, chipotle mayo, fries £14
- Black bean and quinoa falafel burger, beetroot bun, lettuce, tomato, mint & grape raita sauce, fries (ve) £14
- Sides £4:** Autumn harvest house side salad, salsify dauphinoise gratin, sautéed potatoes, cavolo nero, fries

Pudding Bites

Baileys Tiramisu and chocolate trifle £7

Spiced poached pear, chamomile panna cotta £7

Autumn crumble, vanilla bean crème anglaise £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, with pea puree

Burgers: Sussex beef burger, chips; or Black bean quinoa falafel burger (v) with fries and salad

Chicken goujons, fries, salad

Butternut squash puree, gnocci, pine nuts (ve)

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, items on our seasonal menus will be **subject to change** 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 😊

We serve to bookings and our service capacity, for table reservation enquiries please call us on 01797 225284 or email 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 our 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.

For everyone's comfort and enjoyment, we ask our 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 during your visit. We operate on a table service basis.

Thank you.

