



The Owlers

Festive Menu

Maldon Rock Oysters

Served on ice, shallot vinegar, lemon

Three £7; Six £13; Twelve £24; Three Maldon Rock Oysters with a Glass of Lunetta Brut NV Prosecco £12

Light

Smoked haddock chowder, crusty bread £7

Crispy five pepper squid, spring onion, pickled radish and charred lime, sweet & sour chilli dip £7

Duck, pork, chicken terrine, cranberry chutney, toasted sour dough bread £8

Torched goats cheese, beetroot carpaccio, seared orange and grapefruit £8

Bang bang crispy cauliflower wings £7 (v) (ve)

Three ways mushroom bruschetta, pickled, pureed, sticky king oyster mushrooms £8 (v)

Curly endive, seared orange, fennel, pine nut & radicchio salad, lemon & dill dressing £7 (v) (ve)

Charcuterie, cured meats & Kentish cheese, chutney, flatbread £10 (light)/£18 (large)

Larger

Confit guinea fowl leg, roasted breast, fondant potato, braised red cabbage, guinea fowl jus £18

Bouillabaisse, halibut, scallop, mussels, gambas, saffron & citrus remoulade, crusty sourdough £21

Locally landed halibut en papillote, celeriac dauphinoise, buttered savoy cabbage £27

Baked Cod fillet, sundried tomato pesto, spring onion mash potato, pea and smoked ham sauce £17

Classic Moules Mariniere, frites £17

Wild mushroom, truffle, gnocchi, chestnut cream sauce* (v) (ve* with vegan cream) £16

Game pie, creamy mash potato, honey roast parsnips and heritage carrots, game jus £16

Slow cooked short rib of Sussex beef on the bone, creamy mash potato, confit shallots,
roasted heritage carrots, port jus £19

15oz Sussex Porterhouse steak, cherry tomatoes, confit shallot, fries £30 (+wild mushroom sauce £3)

Sides £4: Winter salad, creamy mash potato, fries, tenderstem broccoli, braised red cabbage, heritage carrots

The Owl Classics

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 puree (ve) £14

Hand pressed beef burger, smoked cheddar, streaky bacon, lettuce, beef tomato, fries, burger sauce £15

Falafel burger, beetroot bun, lettuce, tomato, mint & grape raita sauce, fries (ve) £14

Pudding

Greek yoghurt and chai panna cotta, berry compote £7

Banoffee sticky toffee pudding, caramel sauce, crème anglaise £7

Strawberry, white chocolate & baileys cheesecake with stem ginger ice cream £7

Lemon and passion fruit tart, vanilla ice cream

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 (under 10's) £8

Moules Mariniere, bread

Truffle and wild mushroom gnocchi, chestnut cream sauce (ve)

Cod and chips, with pea puree or vegan "fiish" chips pea puree

Burgers: Sussex beef burger or falafel burger (ve), fries, salad

Chicken (thigh) goujons, fries or mash potato, salad

One scoop of ice cream (choice: vanilla or strawberry or chocolate) with a Littler meal

Important things

Local, quality, fresh: We are proud to source local, free range, fresh produce from our local fishers, farms and suppliers. Items on our menus are **subject to change** to secure the freshest quality local ingredients available to us.

Allergies and intolerances: If any of your party has a food allergy or intolerance please advise our staff before ordering so we can provide you with allergen information. Customers should be aware that despite our care and attention in preparation, **traces of allergens** may still be found in your food. We operate on a table service basis. Thank you for your visit.

