



Owlers 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 £13

Light

Smoked fish terrine, hot smoked salmon, haddock & mackerel with horseradish mayonnaise & toasted ciabatta £9

Tempura prawn, squid, sardine with watercress salad, passion fruit sweet & sour sauce £10

Char grilled asparagus, Parma ham with crispy hens egg £9

Sautéed lambs kidneys with creamy grain mustard sauce on toasted sour dough bread £8

Goats cheese pine nut, spinach, truffle oil croquettes, beetroot & tomato salad £8 (v)

Bang bang crispy cauliflower florets £8 (ve)

Charcuterie, cured meats & Kentish cheese, chutney, flatbread £11 (light)/£19 (large)

Larger

Sussex pork medallions, parma ham, orange scented carrots, sage mash, grain mustard & sherry sauce £17

Monkfish, lyonnaise potatoes, baby spinach, wild mushrooms, mussel & saffron sauce £25

Classic Moules Mariniere, frites £17

Roasted plaice fillet with white bean, tomato & chorizo stew, pink fir potatoes & tenderstem broccoli £17

Trio of lamb, grilled cutlet, rump, mini braised lamb pie, fondant potatoes peas a la francaise, mint jus £29

Fish pie, salmon, smoked haddock, cod, prawns, peas, leeks, quails eggs, sweet potato mash, side salad £17

10 oz ribeye steak, tomato, mushrooms, watercress, roasted garlic butter £27

Green and yellow courgette, broad bean risotto £15 (v) (ve)

Hot smoked salmon ceasar salad £15

Chargrilled asparagus, watermelon, feta, pinenut, sherry vinaigrette salad £14

Sides £4: summer salad; buttered pink fir potato; fries; spinach; mixed courgettes

The Owl Classics

Beer battered cod and chips, lemon thyme tartar, pea puree £17

Vegan “fish” and chips: Beer battered banana blossom, chips, tartar sauce, pea puree (ve) £15

Hand pressed chargrilled beef burger, sesame bun, smoked cheddar, streaky bacon, lettuce, tomato, fries, burger sauce £16

Falafel burger, pretzel bun, lettuce, tomato, raita sauce, fries (v) (*ve - please ask) £15

Pudding

Pina colada cheesecake with rum & raisin ice cream £8

White and dark chocolate mousse with baked white chocolate £7

Lemon, lime & ginger creme brulee with shortbread £7

Banoffee sticky toffee pudding, caramel sauce, custard £7

2 scoops Ice cream or sorbet £5

Kent and Sussex cheese board, membrillo paste, homemade chutney, biscuits, celery, grapes £10

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

Cod and chips, with pea puree; or vegan banana blossom “fish” & chips, pea puree

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

Battered chicken breast goujons, fries or pink fir potato, salad

Bang bang crispy cauliflower florets (ve)

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 despite our care and attention in preparation, **traces of allergens** may still be found in your food. Some menu items may change due to **availability/replacement** so please make clear all allergies, at the point of order.

We operate on a table service basis. Thank you for your visit.

