



Owlers Menu



Maldon Rock Oysters

Served on ice, shallot vinegar, lemon

Three £8; Six £14; Twelve £25; Three Maldon Rock Oysters with a Glass of Lunetta Brut NV Prosecco £14

Light plates

Padron peppers with sherry glaze £9 (ve)

Beetroot and sherry tart tatin, dressed leaves (ve) £9

Seared King Scallops, crispy serrano ham, cauliflower puree £18

Wild mushroom valoute, parmesan crisp*, peashoots (v) (*vegan please ask **) £10

Bang bang crispy cauliflower florets, beetroot and tomato garnish £8 (ve)

Pulled pork terrine, glazed crab apple, celeriac puree £11

Honey glazed goats cheese, baked figs and walnuts £9

Larger plates

Classic Moules Mariniere, frites £19

Poached monkfish in tomato and leek consommé £26

Minted pea risotto finished with oat crème fraiche (ve) £17

Grilled pork chop, roasted apple, creamy mashed potato, apple cider jus £25

Seared fillet of seabass on a mussel and smoked haddock chowder, potato puree £27

Cannon of lamb served pink, cauliflower puree, roasted fennel, green beans, smoked baby beets,
red wine jus £34

Slow cooked strip loin of beef, chestnut mushrooms, new potatoes, red wine gravy £29

8oz ribeye steak, pickled wild mushrooms, blistered cherry tomatoes,
pink peppercorn sauce, sautéed potatoes £32

Sides: £4 sautéed potatoes, buttered greens, honey carrot & parsnips, fries, side salad

£6 patatas bravas with tomato sauce & aoli, home made forcaccia with oil & olives

The Owl Classics

Beer battered cod and chips, lemon thyme tartar, pea puree £18

Vegan “fish” and chips: Beer battered banana blossom, chips, tartar sauce, pea puree (ve) £16

Hand pressed chargrilled beef burger, sesame brioche bun, melted brie, bacon jam, cranberry sauce, baby gem, red onion, fries £18

Falafel burger, piquillo peppers, romesco sauce, baby gem, red onion, sesame brioche bun, fries (v) (vegan - *please ask*) £17

Pudding

The Owl dessert sharing platter – a selection of our desserts and ice cream £10pp (minimum 2 people)

Warm rhubarb & apple crumble, vanilla ice cream or with crème anglaise (v) (ve-*please ask*) £8

Vanilla, ricotta & biscoff cheesecake, chocolate ice cream £8

Chocolate orange profiteroles £8

Almond cake, salted caramel ice cream £8

2 scoops Ice cream or sorbet £6

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 (for under 10's) £9

Moules Mariniere, bread

Bang bang crispy cauliflower florets, beetroot and tomato salad (ve)

Minted pea risotto finished with oat crème fraiche (ve)

Cod and chips, with pea puree

Vegan “fish” and Chips: Light battered banana blossom, fries, pea puree (ve)

Sussex chargrilled plain beef burger; or plain falafel burger (v) with fries and 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 from Kent and Sussex. 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**, please make clear **all allergies**, at the point of order.

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

