



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

Small Plates

Padron peppers with sherry glaze (ve) £9

Salt and pepper squid, saffron aioli, chilli dressing £10

Heirloom tomatoes, basil pesto, torn buffalo mozzarella, pea shoots £10

Seafood, dill and soft cheese terrine, dressed pea shoots £10

Sweet chilli pork, toasted sesame seeds, shredded spring onions, sherry glaze £10

Sweet chilli glazed watermelon, feta cheese, dressed leaves (v)(*ve option) £9

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

Honey glazed goats cheese, baked figs and walnuts £9

Homemade focaccia with olives & oil (ve) £6

Larger Plates

Classic Moules Mariniere, frites £19

Baked hake fillet, on seafood chowder, potato puree £27

Wild mushroom risotto, parmesan crisp (v) (*ve option) £18

Breaded Pork fillet, puree potato, roasted fennel, cider jus, glazed cherry apples £28

Seafood tagliatelle, rich tomato and pepper sauce, parmesan £26

Filo and beetroot salad, chicory, glazed shallots, toasted walnuts, radishes, sherry glaze (v) (*ve option) £18

Wild locally caught seabass, roasted beetroot, pea puree, blistered tomatoes, sauteed potatoes £25

Local Lamb cutlets, spiced couscous, chilli & parsley dressing £32

8oz fillet of steak, wild mushrooms, blistered cherry tomatoes,
pink peppercorn sauce, sautéed potatoes £34

Sides: £4 sautéed potatoes, buttered greens, buttered vegetable of the day, fries, side salad

£6 patatas bravas with tomato sauce & aioli

The Owl Classics

Beer battered “catch of the day” and chips, lemon thyme tartar, pea puree £18

(Please ask for today’s “catch” from our local fishing boats)

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

Hand pressed 8oz chargrilled beef burger, sesame brioche bun, melted brie, bacon jam, cranberry sauce, baby gem, red onion, fries £18

Falafel burger, piquillo peppers, spiced mayonnaise, baby gem, red onion, sesame brioche bun, fries (v) (*ve- option) £17

Pudding

The Owl dessert sharing platter – a selection of our desserts and ice cream £11pp (minimum 2 people)

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

Crème brulee, shortbread biscuit £8

Lemon posset, berry compote £8

Chocolate mousse, café curl, coffee ice cream £8

2 scoops Ice cream or sorbet £6

Kent and Sussex cheese board, membrillo paste, homemade chutney, biscuits, celery, grapes £12

A glass of Domaine de Grange Neuve, 2017 Monbazillac, France (75ml) £6.5

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

Over ice: Son of a Gun coffee liqueur, Dockyard Kent (25ml) £4.5

Walnut Nocino Liqueur, Pleasant Land, Kent (25ml) £5

For under 10’s some larger plates can be made smaller:

Moules Mariniere, bread £10; Wild mushroom risotto (v) £10

Catch of the day and chips, with tartar and pea puree £10

Vegan Light battered “fish”(banana blossom} and chips, pea puree (ve) £10

Sussex chargrilled plain beef burger; or plain falafel burger (v) with fries and salad £10

Otherwise, there is a selection of smaller choices from our small plate options

Important things

Local, quality, fresh: We are proud to source local, free-range, fresh produce from our very local small boat fishers of Rye, Dungeness and Hastings, local farms and small suppliers from Rye, Romney, Sussex and Kent. Items on our menus can therefore be **subject to change** to secure the freshest, quality, local ingredients available to us on the day.

We support quality, sustainable and ethical practices, local produce and as a small independent business ourselves the independence of small local suppliers aiming to deliver this 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.**