



# Owlers Menu



## Maldon Rock Oysters

Served on ice, shallot vinegar, lemon

Three £9; Six £16; Twelve £30; Three Maldon Rock Oysters with a Glass of Lunetta Brut NV Prosecco £15

## Small Plates

Padron peppers with sherry glaze (ve) £9

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

Whipped goat cheese curd, goat cheese, with textures of beetroot, pea shoots £9

Pear and walnut salad, Ashmore cheese, chicory, thyme, sherry reduction dressing £9 (larger £16)

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

Hastings crab, \*gin infused cucumber, toasted slice £10 (\*37.5 vol)

Aubergine tabbouleh with textures of beetroot (ve) £9

Home made focaccia with olives & oil (ve) £6

## Larger Plates

Classic Moules Mariniere, frites £19

Seafood linguine (prawns, cockles, mussels), seafood tomato sauce £24

Dover sole (on the bone) beurre blanc & fresh cockle sauce, samphire, crushed potatoes, parsley griddled lemon £32

Wild locally caught seabass fillet, roasted beetroot, pea puree, blistered tomatoes, sauteed potatoes £26

Rolled saddle of local Lamb, black olive and anchovy stuffing, courgette, tomato, dauphinoise potato, jus £27

8oz fillet of steak, sauteed mushroom, crispy onion, blistered cherry tomatoes, peppercorn sauce, sautéed potatoes £37

Surf and Turf: add Crevettes and saffron sauce £50

On the bone Sussex pork chop, pomme puree, roasted fennel, cider jus, glazed sweet apple £26

Butternut squash gnocchi, butternut & sage sauce, toasted butternut seeds (ve) £18

**Sides: £4** sautéed potatoes, creamed spinach, buttered carrots, fries, side salad

**£6** patatas bravas with tomato sauce & aioli

## The Owl Classics

Beer battered “catch” fish and chips, lemon thyme tartar, pea puree £18  
*(Please ask for today’s “catch” from our local fishing boats as this will change)*

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, smoked bacon jam, cranberry sauce, baby gem, red onion, fries £19

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

## Pudding

The Owl dessert sharing platter – a selection from our desserts and ice cream £12pp (minimum 2 people)

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

Crème brulee, shortbread biscuit £8; Coconut milk rice pudding with berry fruit compote (ve) £8

Trio of lemon: lemon crème meringue, lemon posset, shot of limoncello (25ml) £10

Taste of the black forest: chocolate ganache, biscoff, black cherries, whipped mascarpone, blackcurrent sorbet £9  
2 scoops Ice cream or sorbet £6

Owlers affogato: scoop of vanilla ice cream with espresso coffee £6.50 or with walnut or coffee liqueur (25ml) £7.50

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

## Important things

We are proud to support local, free range, fresh produce from our very local small boat fishers of Rye, Dungeness and Hastings, local farms, growers and small suppliers from Rye, Romney, Sussex and Kent. Items on our menus are **subject to change** to secure the freshest, quality, local ingredients on the day. We support quality, sustainable and ethical practices and as a small independent business ourselves the independence of small local suppliers.

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