



# Festive Owlers

## 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

Sizzling king prawn and chorizo, paprika butter, parsley. £11

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

Home cured beetroot salmon gravlax, pickled fennel, frisee, roasted lemon, crostini £10

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 (\*alc 37.5 vol)

Aubergine tabbouleh with textures of beetroot (ve) £9

## Larger Plates

Classic Moules Mariniere, frites £19

Wild Sea Bream fillet, on pureed mash, smoked haddock chowder, caviar £26

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

Tomato gnocchi, sweet tomato sauce, roasted cherry tomato, basil emulsion, basil oil, torn mozzarella, crispy basil (v)(\*ve -option) £19

Sussex Beef braised featherblade, roasted shallot with beef dripping crumb, horseradish pomme puree, carrot puree, Guinness & beef jus £25

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

Roasted poussin (on the bone), squash puree, fondant potato, wild mushrooms, crispy kale, thyme jus £22

8oz fillet of steak, sauteed mushroom, crispy onion, blistered cherry tomatoes, peppercorn sauce, sautéed potatoes £39

**Sides:** £4.5 sautéed potatoes; sauteed shredded sprouts chestnut & bacon; £4 buttered carrots; fries; side salad  
£6 patatas bravas with tomato sauce & aioli; Home made focaccia with olives & oil (ve) £6

## The Owl Classics

Beer battered “catch” fish and chips, lemon thyme tartar, pea puree £19  
*(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)

Crème brulee, shortbread biscuit £8; Sticky Toffee pudding, caramel sauce, dulce de leche ice cream £8

Taste of the black forest: chocolate ganache, biscoff, black cherries, whipped mascarpone, blackcurrent sorbet £9

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

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

Taywell Ice cream or sorbet 2 scoops £6

Owlers affogato: scoop of vanilla ice cream **with** espresso coffee £6.50;

**Add** walnut or coffee liqueur £11

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

Over ice: Walnut Nocino Liqueur (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.**

**This is a sample festive menu.**