



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

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 (*ve option) £9 (larger £16)

Home sweet pickled mackerel, new potato, dill vinegarette, pink onion, mesclun leaf £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)

Larger Plates

Classic Moules Mariniere, frites £19

Roasted poussin (on the bone), pesto, roasted pepper and tomato orzo £22

Pan seared stone bass, pomme puree, dried apple, chive, mussel veloute and samphire £26

Pan seared wild sea bream fillet, herb roasted hasselback potatoes, asparagus, asparagus puree, sandefjordsmor lemon butter & tarragon sauce £27

Tomato gnocchi, sweet tomato and roasted red pepper sauce, scorched cherry tomato, pesto mayonnaise, basil oil, torn mozzarella, crispy basil leaf (v)(*ve -option) £19

8oz Picanha steak, roasted pepper rouille, sauteed spinach, onion loaf, sauteed potatoes with peppercorn or Bearnaise sauce £27

8oz Fillet of steak, dauphinoise potato, sauteed wild mushroom, roasted shallot with Peppercorn or Bearnaise sauce £41

Minted barnsley lamb chop, dauphinoise potato, spring greens, minted lamb jus £27

Sides: £5 sautéed potatoes / sauteed greens / buttered carrots / fries / side salad

£6 patatas bravas with tomato sauce & aioli / Home made focaccia with olives & oil (ve)

The Owl Classics

Fish and Chips, beer battered Haddock lemon thyme tartar, pea puree £19

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

Hand pressed 8oz chargrilled beef burger, melted brie, smoked bacon & red onion marmalade, baby gem, sesame brioche bun, 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)

Taste of the black forest: Chocolate Ganache, biscoff, black cherries, whipped mascarpone, cherry & kirsh sorbet £9

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

Peach tarte tatin with vanilla ice cream (*ve - option) £8

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

White Chocolate panna cotta, rhubarb gel, pressed rhubarb, meringue crumb, mint £8;

Sticky toffee pudding, caramel sauce, dulce de leche ice cream £8

Taywell Ice cream or sorbet 2 scoops £6

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

add a shot of walnut or coffee liqueur (25ml) to your affogato for £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

Local, free range, fresh produce : We are proud to support 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:

We have a menu matrix with our menu allergen information, please speak to a staff member who will be happy to provide it. If any of your party has **any** food allergy or intolerance, please always advise our staff member serving your table **before ordering** so that these are fully understood and relayed clearly on your order. Some menu items or ingredients **may change** due to **supply availability or replacement on the day**, therefore please **make clear all food allergies at the point of each order and/or when making a pre-order with staff.** Customers should be aware despite our processes, care and attention in preparation and cooking, **traces of allergens** may be found. Thank you.