

LOCAL FIZZ

(By the glass - 125ml)

- Chapel Down Bacchus Sparkling 11.50
- Chapel Down Brut Rosé Sparkling 16.50
- Chapel Down Vintage Reserve 18.50
- Bluebell Hindleap Classic Cuvée 14.75

A Glass of Prosecco & 3 Rock Oysters 21.00

- Marinated Olives (GFO)
- Bloomer Bread, Oil & Balsamic Vinegar 8.00



CLASSIC FIZZ

(By the glass - 125ml)

- Passion Fruit or Peach Bellini 10.50
- Waterfront Prosecco 9.50
- Prosecco Rosé Extra Dry 9.75
- Cava Brut Masia Salat 10.50
- Vauban Freres Brut Special Cuvée 13.00
- Moet Imperial Brut NV 16.00
- Moet Brut Rosé NV 18.00
- Chandon Garden Spritz 11.50
- Veuve Clicquot Yellow Label 17.00
- Laurent Perrier Rosé 19.00

STARTERS

- Smoked Haddock & Spring Onion Fishcake
Cheese Mousse 12.00

- Risotto (VG, GFO)
Vegan Risotto of the day 11.00

- Crispy Chilli Beef
Sweet Chilli Dressing, Gem Lettuce 11.00

- Whitebait
Garlic Saffron Aioli 10.00

- Rock Oysters
3 for 14.00, 6 for 26.00 or 12 for 48.00

- Smoked Salmon (GFO)
Capers, Horseradish Cream Cheese,
Bloomer Bread 12.00

- Roquefort & Fig Crème Brûlée (V)
Pear & Walnut Salad, Shards 11.00

- Crayfish & Prawn Cocktail (GFO)
Marie Rose Sauce, Bloomer Bread 12.00

- Chicken Tikka Pakora
Mango & Mint Yoghurt,
Poppadom 12.00

- Calamari (GFO)
Garlic & Saffron Aioli, Coriander
& Chilli Dressing 10.50

- Falafel (VG)
Pomegranate, Tortilla
Shards, Beetroot
Hummus 11.00

MAINS

- Pan Seared Seabass Fillet (GFO)
Crispy Potatoes, Vine Cherry Tomatoes,
Smoked Bacon & Mussel Sauce 25.00

- 10oz Sirloin Steak (GFO)
Roasted Vine Tomatoes, Watercress,
Chunky Chips 35.00

- Add Peppercorn Sauce +2.50
- Add Stilton Sauce +2.50

- Supreme of Chicken (GFO)
White Wine & Tarragon Sauce, Crispy
Potatoes, Glazed Carrots 23.00

- Chicken Caesar Salad
Cos Lettuce, Herb Croutons, Anchovies,
Parmesan, Caesar Dressing 21.00

- Goat's Cheese, Spinach,
Sweet Potato Tian 20.00

- Cold Seafood Platter for 2 (GFO)
Rock Oysters, Dressed Crab,
Mussels, Smoked Salmon,
Crayfish, King Prawns,
Salad Prawns, Marie Rose
Sauce, Saffron Aioli,
Bloomer Bread, Chunky Chips
120.00

- Traditional Fish & Chips (GFO)
Crispy Batter, Mushy Peas,
Chunky Chips 21.00

- 8oz Steak Burger (GFO)
Sourdough Bun, Chunky Chips,
Gem Lettuce, Gherkin, Red
Onion, Coleslaw 18.00

- Add Smoked Bacon +1.50
- Add Cheese +1.50

- Chicken Schnitzel
Fettuccine, White Wine, Spinach,
Parmesan Sauce 22.00

- Oven Roasted Halibut (GFO)
Roasted Cauliflower, Cauliflower Purée,
Lyonnais Potatoes, Crayfish Butter 30.00

- Pork Tenderloin Medallions (GFO)
Potato Terrine, Honey Glazed Vegetables,
Pink Peppercorn Sauce 23.00

- Wild Mushroom &
Spinach Fettuccine (VG)
Crispy Spinach, Cashew Cream 20.00

- Moules Marinière (GFO)
Garlic, Shallot & White Wine Cream 22.00

- Add Chunky Chips +3.50
- Add Bloomer Bread +2.50

EXTRAS

- Chunky Chips 3.50
- Mixed Salad 3.50

- New Potatoes 3.50
- Homemade Coleslaw 3.00

- Seasonal Vegetables 3.50
- Tomato & Red Onion Salad 3.50

- Bloomer Bread 2.50

(V) Vegetarian | (VG) Vegan | (GFO) Gluten Free Option

All food is locally sourced and fresh. Fish dishes may contain small fish bones. All menu items subject to availability.
If you have any questions regarding ingredients, or if you have a food allergy, please speak to your server before ordering.



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