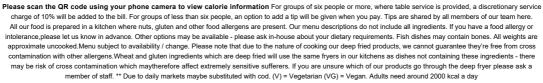


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Mixed Amfissa, Nocellara & Kalamata olives (vg)	4.50	Tempura anchovies	7.00
Lime wedge		Seaweed mayonnaise	
Wholegrain mustard & Ashmore Farmhouse cheese straws Brown crab mayonnaise	7.50	Sussex farms pork & sage Scotch egg Mustard mayonnaise	6.50
	SHA	RERS	
Falafels & red pepper houmous (vg) Chickpeas, pink pickled onions, Borettane onions, semi dried tomatoes, dukkah & flat breads	15.50	Charcuterie board Salami, chorizo, Coppa ham, Black Bomber Cheddar, grapes, spiced apple chutney & sliced baguette	16.50
	STAR	RTERS	
Bang bang cauliflower florets (vg) Pickled red cabbage salad, radishes, carrots, sriracha sauce	7.50	Sesame crusted feta cheese and watermelon (v) Dressed rocket	8.00
& chipotle vegan mayonnaise Crispy fried squid	8.50	Slow cooked honey glazed pork belly Spiced apple purée, fennel & celeriac remoulade	8.00
Sliced red chilli, capers, sage, lemon & garlic aioli Crab Thermidor on sourdough toast Lemon & mustard dressing, watercress leaves & Parmesan cheese	10.50	Citrus cured salmon Dill crème fraîche & pickled fennel	8.50
	SANDV	VICHES	
Freshly made to order on white or grana	ry bread (Unle	ess otherwise stated). Served Mon - Sat Noon - 5pm	
Sussex farms sausages	9.00	Toasted chicken & bacon club sandwich	12.50
Onion, mustard & chips Whitstable Bay beer battered Haddock fish finger		Avocado, tomato, mayonnaise & chips Burrata and mixed tomato open sandwich	9.00
sandwich	12.00	Mixed herb pesto & toasted pine nuts	0.0
Tomato, rocket, tartare sauce & chips		Grilled mackerel fillet Sourdough open sandwich, creamed horseradish, spring onion potato salad, watercress salad, balsamic dressing & chives	11.00
	_ MA	INS	
Please speak to o		ers for any dietary requirements.	
Haddock & chips	17.95	Whole baked bream	19.50
Whitstable Bay batter, pea purée, tartare sauce, lemon, chips**		Lemongrass, tenderstem broccoli, Nicola potatoes, lime & chilli butter	
King prawn & cherry tomato Tagliolini pasta Green pasta, white wine, garlic, lemon crumb, parsley & Parmesan sauce	17.00	Scottish rope grown mussels Steamed mussels, white wine sauce, shallots, garlic, cream & parsley, sourdough & lemon	18.50
Pan roasted chicken breast	15.00	Roasted vegetables & lentil salad (vg)	11.50
Gnocchi, sautéed wild mushrooms, sherry & creamed		Cashew yoghurt, lemon & herb dressing	
spinach Spicy squash Pad Thai (vg) Rice noodles, mixed vegetables, satay sauce, crispy onions & roasted peanuts	12.50	Chicken Caesar salad Lemon, garlic & herb chicken breast, baby gem lettuce, bacon lardons, marinated anchovies, Parmesan, croutons & Caesar dressing	17.50
Pan fried hake in Thai red curry sauce Steamed basmati rice, chilli peanuts, spring onions, chillies,	18.00	Beef burger Cheddar cheese, pickle, mayonnaise, Kentish tomato chutney, red onions, seeded bun & chips	16.5
coriander & black sesame seeds			



Choose a sauce | Bearnaise sauce | Peppercorn sauce







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SIDES

		=	
Bowl of house chips (vg)	5.00	Garden salad (vg)	4.00
Whitstable Bay beer battered onion rings (vg)	4.00	Lemon & mustard dressing	
Parmesan & rosemary chips	5.50 4.00	New potatoes (v)	4.00
Freshly baked sliced sourdough bread (v) Salted butter		Lemon & chive butter	
		Baked garlic & chilli flat bread (vg)	4.50

PUDDINGS

Creekside Coffee

Try our delicious new Arabica coffee blend, created exclusively for us by fellow Kent-based independent family business John Street Beverage. The coffee beans are Rainforest Alliance-certified, sourced from the regions of Brazil, Guatemala, Ethiopia and Colombia, and all packaging is fully recyclable.

Chocolate delice (v)	9.00	Clock House Farm strawberry & cherry Eton mess (v) 8.00		
Pistachio crumb, caramelised orange slices & pistachio		Raspberry purée, strawberries & Morello cherries		
Chantilly cream		Biscoff coconut cheesecake (vg)	8.50	
Double Stout sticky toffee pudding (v)	8.50	Apricot compote		
Caramelised pecans, butterscotch sauce & vanilla custard		Vanilla crème Brulee (v)	8.00	
Kentish gypsy tart (v)	7.50	Orange & cardamom Biscotti		
Whipped cream		Ice cream or Sorbet Price per scoop		
		Chocolate ice cream (v) 2.00 Vanilla ice cream (v)	2.00	
		Strawberry ripple 2.00		



