



THE MARINE HOTEL

WHITSTABLE

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FOR THE TABLE

Stone-in Amfissa, Nocellara & Kalamata olives (vg)	4.00	Tempura anchovies	7.00
Wholegrain mustard & Ashmore Farmhouse cheese straws	7.50	Seaweed mayonnaise	
Brown crab mayonnaise		Freshly baked sliced sourdough bread (v)	4.00
		Salted butter	

SHARERS

Falafels & red pepper houmous (vg)	15.50
Chickpeas, pink pickled onions, Borettane onions, semi dried tomatoes, dukkah & flat breads	

STARTERS

Super green asparagus & spinach soup (vg)	9.00	Bang bang cauliflower florets (vg)	7.50
With sourdough bread		Pickled red cabbage salad, radishes, carrots, sriracha sauce & chipotle vegan mayonnaise	
Mini burrata (v)	9.00	Sticky firecracker pork belly bites	8.00
Sourdough, pine nuts, tomato concasse, heritage tomatoes & pesto		Lemon cream & spring onions	
Crispy fried squid	8.50	Crab Thermidor on sourdough toast	10.50
Sliced red chilli, capers, sage, lemon & garlic aioli		Lemon & mustard dressing, watercress leaves & Parmesan cheese	

SANDWICHES

Freshly made to order on white or granary bread (Unless otherwise stated). | Served Mon - Sat | Noon - 5pm

Applewood cheese & apple chutney (v)	9.50	Toasted chicken & bacon club sandwich	12.50
Kentish spiced apple chutney & chips		Avocado, tomato, mayonnaise & chips	
Whitstable Bay beer battered Haddock fish finger sandwich	12.00	Hand carved ham & tomato sandwich	9.00
Tomato, rocket, tartare sauce & chips		Rocket leaves, 1698 ale & onion chutney, chips	
		Beetroot smoked salmon Sandwich	9.50
		Cucumber, cream cheese & chips	

MAINS

Please speak to one of our servers for any dietary requirements.

Haddock & chips	17.95	Thai green curry with fillet of sea bass	21.50
Whitstable Bay batter, pea purée, tartare sauce, lemon, chips**		Lemon grass, chilli & coconut sauce, baby corn, tenderstem broccoli & basmati rice	
King prawn & cherry tomato Tagliolini pasta	17.00	Pan seared salmon fillet	18.00
Green pasta, white wine, garlic, lemon crumb, parsley & Parmesan sauce		With creamy lobster sauce, buttered new potatoes, green beans, samphire, peanut & shrimp butter	
Our own butcher's sausages & mash	15.00	Roasted vegetables & lentil salad (vg)	11.50
Shredded cabbage & leeks, beer braised onion gravy		Cashew yoghurt, lemon & herb dressing	
Spicy squash Pad Thai (vg)	12.50	Chicken Caesar salad	17.50
Rice noodles, mixed vegetables, satay sauce, crispy onions & roasted peanuts		Lemon, garlic & herb chicken breast, baby gem lettuce, bacon lardons, marinated anchovies, Parmesan, croutons & Caesar dressing	
Confit shoulder of lamb	23.00	Beef burger	16.50
On toasted couscous, asparagus, roasted tomato sauce and mint yoghurt		Cheddar cheese, pickle, mayonnaise, Kentish tomato chutney, red onions, seeded bun & chips	
30 day dry-aged 8oz rib eye steak	26.50	Add a topping Streaky bacon 1.50	
Vine tomatoes, watercress salad, pickled red onions & chips		 Whitstable Bay beer battered onion rings (vg) 1.50	
Choose a sauce Bearnaise sauce Peppercorn sauce			

Please scan the QR code using your phone camera to view calorie information For groups of six people or more, where table service is provided, a discretionary service charge of 10% will be added to the bill. For groups of less than six people, an option to add a tip will be given when you pay. Tips are shared by all members of our team here.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Other options may be available - please ask in-house about your dietary requirements. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change. Please note that due to the nature of cooking our deep fried products, we cannot guarantee they're free from cross contamination with other allergens. Wheat and gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination which may therefore affect extremely sensitive sufferers. If you are unsure which of our products go through the deep fryer please ask a member of staff. ** Due to daily markets may be substituted with cod. (V) = Vegetarian (VG) = Vegan. Adults need around 2000 kcal a day



Allergen/Calorie Info



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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	New potatoes (v)	4.00
Freshly baked sliced sourdough bread (v)	4.00	Lemon & chive butter	
Salted butter		Loaded chips	7.00
		Crispy bacon, chillies, spring onions, crispy onions, Cheddar cheese, mozzarella, BBQ & baconnaisse sauces	

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.

Banoffee pie (v)	6.50	Chocolate & raspberry tart (vg)	7.50
Digestive biscuit base, toffee, bananas & whipped cream		Vegan vanilla ice cream & chocolate sauce	
Double Stout sticky toffee pudding (v)	8.50	Vanilla crème Brulee (v)	8.00
Caramelised pecans, butterscotch sauce & vanilla custard		Orange & cardamom Biscotti	
Lemon tart (v)	6.50	Ice cream or Sorbet Price per scoop	
Coconut ice cream		Chocolate ice cream (v) 2.00 Vanilla ice cream (v) 2.00	
		Strawberry ripple 2.00	



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