



## Sunday Menu

by

The Three Mariners at Oare

### For the table

Bread Rolls	2.50 (per person)
<i>butter, kalamata olive oil &amp; mixed olives</i>	
Oysters	(priced daily)
<i>see specials board</i>	
Pint of Prawns	10
Mezze Board	7.50
<i>hummus, roasted red peppers, sundried tomato, olives &amp; pitta bread</i>	



### Starters

Tea smoked trout	12.50
<i>English garden salad, horseradish cream</i>	
Pear & Walnut Salad	9
<i>mixed Italian leaves &amp; blue cheese mousse (vegan on request)</i>	
Sea Bass Ceviche	10
<i>toasts &amp; samphire</i>	
Potted Rabbit Parfait	10
<i>roasted carrot &amp; honey puree, homemade focaccia, pear, apple &amp; griottine chutney</i>	
Soup of the Day	7.50
<i>fresh bread &amp; butter</i>	

*Don't be shy, any allergies or intolerances let us know!*

## Main Courses

Wild Mushroom Gnocchi <i>crispy kale, toasted pine nuts &amp; pumpkin seeds</i>	I6
Catch of the Day / Whole Fish <i>purchased daily from boat or market.</i>	See Board
Moules Mariniere rosemary fries or homemade bread & butter	I6
3 M's Cheeseburger	I5
3 M's Pulled BBQ Jackfruit burger	I4
<i>served with rosemary fries add bacon/pickles/jalapenos/blue cheese</i>	I (per extra)
<b>Roasts &amp; sharing boards</b>	
Sirloin of beef <i>with bone marrow puck</i>	25 <i>per person</i>
Lemon & Thyme Roast Chicken	I8 <i>per person</i>
Pork Loin	22 <i>per person</i>
Nut Roast ( <i>Vegan</i> )	I5 <i>per person</i>

All served with Yorkshire pudding, heritage carrots, parsnips,  
roast potatoes & 4-day gravy.



## Sides

Cauliflower Cheese	5
Rosemary Fries	5
Tenderstem Broccoli & French Beans	5
Potato Dauphinoise	5
Mixed House Salad Leaves	4
Creamed Cabbage with Pancetta	5

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## Desserts

White Chocolate & Pistachio Panna Cotta <i>cinnamon shortbread crumb</i>	8.50
Assiette de Chocolate <i>Belgium chocolate mousse, brownie &amp; ice cream</i>	10
Sticky Toffee Pudding <i>vanilla ice cream &amp; tuille</i>	7.50
Selection of Local Cheeses <i>ancient Ashmore cheddar, Golden Cross goat, Kentish blue, Burwash rose, crackers &amp; house chutney</i>	12
Selection of Simply Kentish Ice Cream	5 per 120ml tub



## Dessert Wines

Royal Tokaji <i>Hungarian late harvest</i>	glass 14 (125ml)	bottle 46 (50cl)
Petit Guiraud <i>French Sauternes</i>	glass 13 (125ml)	bottle 40 (37.5cl)



## Coffees & Teas

Espresso	2.50
Macchiato	3
Americano	2.50
Flat White	3.50
Cappuccino	3
Tea's ( <i>selection available</i> )	2.50
Liqueur Coffee's <i>(what is your favourite?)</i>	9

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Menu & Prices subject to change.*