

# A La Carte

By

The Three Mariners at Oare

## For the table

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



## Starters

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

*Don't be shy, any allergies or intolerances let us know!  
Menu & Prices subject to change.*



## 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>	<i>See Specials Board</i>
Moules Mariniere rosemary fries or homemade bread & butter	I6
Chicken, Pancetta & Wild Mushroom Pie <i>pom puree, mashed carrot &amp; swede fine green beans, chicken jus &amp; artichoke puree</i>	20
Slow Cooked Short Rib of Beef <i>dauphinoise potato, chanteney carrot, tenderstem broccoli &amp; red wine jus</i>	30
Cote de Boeuf Sharer <i>mushroom fricassée, rosemary fries, cherry tomatoes, house salad, peppercorn sauce &amp; blue cheese sauce</i>	60
3 M's Cheeseburger	I5
3 M's Pulled BBQ Jackfruit Burger <i>both served with rosemary fries</i>	I4
<i>add - bacon/pickles/jalapenos/blue cheese</i>	I (per extra)



## Sides

Rosemary Fries	5
Tenderstem Broccoli & French Beans	5
Mixed House Salad Leaves	4
Potato Dauphinoise	5
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>Ashmore cheddar, rosary goat, Kentish blue, Sussex Brie, 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 (selection available)	2.50
Liqueur Coffee's <i>(what is your favourite?)</i>	9

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