

A La Carte

By

The Three Mariners at Oare

For the table

Bread Rolls <i>butter, kalamata olive oil & 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 & pitta bread</i>	7.50



Starters

Soup of the Day <i>fresh bread & butter</i>	7.50
Fish Goujons <i>Tartar sauce</i>	10
Pear & Walnut Salad <i>mixed Italian leaves & blue cheese mousse (vegan on request)</i>	9
Smoked Duck Breast <i>honey beetroot salad</i>	11
Pork Belly & Black Pudding <i>pea puree & crackling crumb</i>	10

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

Main Courses

Catch of the Day / Whole Fish <i>purchased daily from boat or market</i>	<i>See Specials Board</i>
Vegetable Wellington <i>seasonal veg & vegetarian jus</i>	I8
Moules Mariniere <i>rosemary fries or homemade bread & butter</i>	I8
Fish Pie <i>coley, smoked haddock, salmon, clams & pancetta topped with mash and smoked cheese with seasonal vegetables</i>	22
Confit Duck leg <i>dauphinoise potato, chantenay carrot, kale & red currant jus</i>	24

From The Grill

Cote de Boeuf Sharer <i>confit garlic, rosemary fries, cherry tomatoes, house salad, peppercorn & blue cheese sauce</i>	60
3 M's Cheeseburger	I6
3 M's House Beanburger <i>both served with smoked cheddar and rosemary fries</i>	I5
<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

Apple & Cinnamon Crumble <i>Birds custard</i>	8
Brioche Bread & Butter Pudding <i>vanilla ice cream</i>	8
Chocolate Brownie <i>vanilla ice cream & tuille</i>	8
Selection of Kentish Cheeses <i>Wintersdale cheddar, rosary goat, Kentish blue, Bowyers Brie, crackers & house chutney</i>	12
Selection of Simply Kentish Ice Cream	5 (per 120ml tub)



Dessert Wines

Errazuriz Late Harvest <i>Chilean Sauvignon Blanc</i>	glass 8.36 (125ml)	bottle 25 (50cl)
Petit Guiraud <i>French Sauternes</i>	glass 13 (125ml)	bottle 40 (37.5cl)



Coffees & Teas

Espresso/Double	2/3
Americano	3.10
Flat White	3.15
Café Latte	3.20
Cappuccino	3.30
Macchiato	3.10
Mocha	3.50
Chai Latte	3.85
Tea's (selection available)	2.50
Liqueur Coffee's <i>(what is your favourite?)</i>	9

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