

THE CONTINENTAL

Menu

Whitstable Oysters

- Our Sustainably Farmed Rock Oysters
Freshly Shucked 2 Each
Classic Garnish GF 10 ½ Dozen
3 Beer Battered Oysters, Seaweed Aioli 9



Snacks

- Grain & Hearth Sourdough, Whipped Butter 4.5
Gordal Picante Olives (Vegan & GF) 4

Starters

- New England Seafood Chowder, Toasted Sourdough 7
Moules Mariniere, Sourdough 7
Sautéed Mushrooms, Tarragon, Toasted Sourdough 8

Baguettes 12-2pm

- Prawns, Pickled Apple, Lollo Verde, Marie Rose, Frites 9
Chimichurri Steak, Monterey Jack Cheese, Frites 9
Brie, Crispy Bacon, Cranberry, Frites 8
Tomato, Mozzarella, Pistachio & Thyme Pesto, Frites 8

Ploughmans

- Mature Cheddar Cheese, Pickles, House Salad, Grain & Hearth Sourdough 10

Children's Menu

- Cod, Frites
Cheeseburger, Frites
Halloumi Burger, Frites
Includes Ice Cream Dessert All 12

Mains

- Continental Beef Burger, Crispy Bacon, Cheese, Lettuce, Pickles, Tomato, Burger Sauce, Frites 17
Kentish Beer Battered Cod, Chunky Chips, Proper Tartar, Lemon 19
Gnocchi, Confit Tomato Sauce, Roasted Spring Vegetables, Pistachio & Thyme Pesto GF 15
Sirloin Steak, Wild Garlic Butter, Frites GF 29
Peppercorn Sauce 3
Baked Hake, Cream, White wine, Leeks, Anchovy, Dijon 18
Moules Mariniere, Frites 16

Sides

- Frites 4
Garlic Buttered Greens 5
Peas, Broad Beans, New Potatoes 6

Desserts

- Vegan Chocolate Brownie, Raspberries & Vanilla Ice Cream GF 7
Cheese Board, Season Fruits, Quince, Apple & Chutney 10
Eton Mess, Seasonal Berries, Meringue, Whipped Cream 7
Chocolate Mousse, Passion Fruit 7

If You Have Any Allergies Please Speak To A Member Of The Team Who Can Advise You Accordingly
A Discretionary 10% Service Charge Will Be Added To Your Bill