

THE CONTINENTAL

Menu



Whitstable Oysters

Our Sustainably Farmed Rock Oysters
Freshly Shucked 2 Each
Classic Garnish GF 10 ½ Dozen

Starters

Smoked Salmon, Salad, Lemon, Bread	9
New England Seafood Chowder, Pancetta Toasted Sourdough	7
Sautéed Mushrooms, Tarragon on Sourdough Toast	8
Classic Prawn Cocktail, Bread & Butter	7
Large Atlantic Prawns, 'Nduja, Lime & Spinach	12
Tempura Calamari, Sweet Chilli	8

Ploughman's

Mature Cheddar Cheese, Pickles, House Salad, Grain & Hearth Sourdough	10
Smoked Salmon, Pickled Cucumber, Dill Crème Fraiche, Lemon, Bread & Butter	12

Baguettes 12-2pm

Prawns, 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

Children's Menu

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

Snacks

Gordal Picante Olives (Vegan & GF)	4
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Mains

Continental Beef Burger, Crispy Bacon, Cheese, Lettuce, Pickles, Tomato, Burger Sauce, Frites	17
Kentish Beer Battered Cod, Chunky Chips, Proper Tartar, Lemon	19
Baked Cod, New Potatoes, Leeks & Greens	19
Gnocchi, Confit Tomato Sauce, Roasted Spring Vegetables, Pistachio & Thyme Pesto	GF 15
Sirloin Steak, Frites	GF 29
Peppercorn Sauce	3
Baked Hake, Cream, White wine, Leeks, Anchovy, Dijon	18
Moules Mariniere, Frites (Sm/Lg)	8/16

Sides

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

Desserts

Warm Chocolate Brownie, Vanilla Ice Cream	7
Eton Mess, Seasonal Berries, Meringue, Whipped Cream	7
Chocolate Sundae or Strawberry Sundae GF	8

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