

THE CONTINENTAL

WHITSTABLE OYSTERS

Our Sustainably Farmed Rock Oysters

- Freshly Shucked (GF) EACH £2**
6 Classic Garnish (GF) £10
3 Beer Battered Oysters & Seaweed Tartare £10
3 Grilled Oysters with N'duja Butter & Parmesan £10



SNACKS

- Gordal Pitted Olives £4**
Grain & Hearth Sourdough & Netherend Farm Butter £4
Battered ½ Gherkins & Harissa Mayonnaise £6
Smoked Almonds £4

STARTERS

- Seafood Chowder, Pancetta & Sourdough £9**
Beef Croquette with Cauliflower Purée, Parmesan & Shallots £9.5
Wild Mushrooms on Sourdough Toast with Tarragon & Brie £9
Classic Prawn Cocktail & Rye Bread £8
Confit Duck & Pistachio Terrine Wrapped in Prosciutto, Salad & Rye Bread £9.5
Smoked Salmon Salad with Sourdough £8

MAINS

- Continental Beef Burger, Bacon Jam, Monterey Jack Cheese, Tomato, Lollo Rosso, Dill Gherkins, Crispy Onion & Frites (Add Blue Castello +1 / GF Bun Available) £16**
Kentish Beer Battered Cod, Triple Cooked Chips, Tartar & Lemon £19
Butternut Squash Risotto, Crispy Sage & Marscarpone £17
Baked Cod, Creamy Mash & Greens £21
8oz Ribeye, Garlic Butter, Flat Mushroom, Grilled Tomato & Frites £28
Pan-Fried Hake, Baby Potatoes, Sea Herbs, Chervil & Caviar Beurre Blanc £21
Moules Mariniere or Moules Leek, Pancetta, Cider & Cream with Frites
SMALL £14 | LARGE £18
Roast Chicken Supreme, Creamy Mash, Crispy Shallots, Braised Red Cabbage & Red Wine Jus £26

SIDES

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| Julienne Fries £4 | Triple Cooked Chips £4 |
| Garlic Buttered Greens £4 | Mushy Peas / Fresh Peas £3.5 |
| Honey & Mustard Salad £3.5 | Peppercorn Sauce £4 |
| Roasted Carrots with Fennel & Honey £6 | Crispy New Potatoes with Truffle Mayonnaise & Parmesan £7 |

If you have any allergies please speak to a member of the team who can advise you accordingly in order to minimise the risk of cross contamination. Fish dishes may contain bones.
A discretionary 10% service charge will be added to your bill.

DESSERTS

Triple Chocolate Brownie with Chocolate Sauce & Vanilla Ice Cream £7

Tiramisu £7

Red Wine Poached Pear with Spice Syrup, Chocolate Soil & Vanilla Ice Cream £7

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream £7

Kent Cheese Board Selection, Fig, Grapes, Quince, Chutney, Pickled Walnut & Artisan Crackers £12

BAGUETTES

Served 12pm-2pm Monday-Friday / 12pm-5pm Saturday

Prawns, Lollo Verde & Marie Rose

Beef Pastrami, Mustard Mayonnaise, Dill Gherkins & Rocket

Brie, Crispy Bacon & Cranberry

Tomato, Mozzarella & Rocket

All Served with Salad & Frites £10



PLOUGHMAN'S & CHARCUTERIE

Smoked Salmon Ploughman's with Dill Crème Fraîche, Pickled Cucumber, Lilliput Capers, Salad & Rye Bread £14

Ashmore Cheddar Ploughman's with Branston Pickle, Piccalilli, Cornichon Gherkins, Salad & Sourdough £12

Ashmore Cheddar & Ham Ploughman's with Branston Pickle, Piccalilli, Cornichon Gherkins, Salad & Sourdough £14

Charcuterie with Chorizo, Salami, Prosciutto, Pastrami, Cornichon Gherkins, Sun Dried Tomatoes, Chutney, Whipped Mascarpone Yoghurt & Sourdough (Serves 2) £35

CHILDREN'S MENU (Under 12)

Beer Battered Cod | Halloumi Burger | Cheeseburger

with Salad & Frites £8.95

Criterion Ice Cream £2.5

SUNDAY ROAST

Only Sunday 12pm-4pm, Booking Advised

Roast Topside of Beef | Seed Roast | Roast Pork Loin

with Roast Potatoes, Cauliflower Cheese, Braised Red Cabbage, Tenderstem Broccoli, Roasted Carrot, Yorkshire Pudding & Red Wine Jus

Adult £17 | Children (Under 12) £14

THE SUPPLIERS

MONDAY-THURSDAY

12pm - 2:30pm / 5.30pm - 8:30pm

FRIDAY

12pm - 2:30pm / 5.30pm - 9pm

SATURDAY

12pm - 9pm

SUNDAY

12pm - 4pm

Chapmans Fish Mongers Rye
M&P Fruitier Tankerton
Longs Butchers Whitstable
Hinxden Dairy Cranbrook
Coastal Eggs Chartham
Maws Fine Foods Cranbrook
Grain & Hearth Whitstable

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