

THE CONTINENTAL



Snacks

- Grain & Hearth Sourdough & Netherend Butter - £4
Smoked Almonds - £4.5
Battered Gherkins & Harissa Mayo - £6
Marinated Olives - £4.5

Starters

Burrata with Heritage Tomatoes

- A Whole Burrata with a mixture of Heirloom Tomatoes, Sourdough Croutons, Micro Basil with a Drizzle of 12 year aged Balsamic Vinegar - £9.5

½ Dozen Whitstable Rock Oysters

- 6 of Our Sustainable Farmed PGI Rock Oysters Served with the Classic Garnish of Shallot Mignonette, Tabasco & Charred Lemon - £12.5 or £2.5 Each

Chicken & Chorizo Terrine

- A Slice of Pressed Chicken & Chorizo Terrine Served with Pickled Baby Corn, Salad Garnish & Paprika Oil - £9.5

Smoked Haddock Croquette

- A Crispy Croquette Made with Poached Haddock served with Pea Puree, Celeriac Remoulade & Katsuo-bushi - £9.5

Seafood Chowder

- Creamy Chowder with New Potatoes, Pancetta, Salmon & Haddock with Dill Oil & Sourdough - £9.5

Main

Continental Burger & Frites

- A Hand Formed Beef Patty with Dill Pickled Gherkins, Whisky Bacon Jam, Lollo Rosso, Beef Tomato, Crispy Shallots & Monterey Jack Cheddar in a Brioche Bun served with Frites - £16

Fish & Chips

- Battered Cod with Triple Cooked Chips, House Tartare Sauce, Pea Puree & Charred Lemon - £22

Grilled Aubergine

- Aubergine Marinated in Lemon & Harissa Served with a Giant Couscous Salad & Finished with Wilted Spinach & Spring Onions
£18

Grilled Sea Bream

- Grilled Fillet of Bream with Blistered Cherry Tomatoes, New Potato with Preserved Lemon & Samphire Butter - £21

Steak & Frites

- 8oz Ribeye with Chefs Butter, Triple Cooked Chips, Tenderstem Broccoli, Grilled Beef Tomato & Flat Mushroom - £31 *Peppercorn Sauce* - £4

Mussels & Frites

- Large UK Sourced Mussels Steamed in White Wine, Thyme & Garlic and Finished with Parsley. Served with Julienne Frites - Small £18 - Large £21

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. Card Only.

THE CONTINENTAL



Monday - Friday

12pm - 2:30pm

5:30pm - 9pm

Saturday

12pm - 9pm

Sunday

12pm - 4pm

Light Bites

Baguettes

Prawn & Lollo Rosso with Marie Rose
Beef Tomato & Mozzarella
Ham & Monterey Cheese
The BLT

All Served with Salad & Frites £10
(Served 12pm-2:30pm Monday - Friday/ 12pm - 4pm Saturday & Sunday)

Ashmore Cheddar Ploughman's

Mature Ashmore Cheddar Served with Branston Pickle, Piccalilli, Cornichon
Gherkins, Salad & Sourdough - £16 - Add Ham £2

Smoked Salmon Ploughman's

Smoked Scottish Salmon Served with Dill Crème Fraiche, Pickled Cucumber,
Lilliput Capers, Salad & Sourdough - Small £16 - Large £18

Sides

Julienne Frites/ Triple Cooked - £4.5

Mushy Peas/ Peas - £4

Garlic Buttered Greens - £4.5

Potato Salad with Spring Onions & Crispy Shallots - £6

Red Onion, Rocket & Parmesan Salad - £6

Beer Battered Onion Rings with Truffle Mayo - £6

Desserts

Eton Mess

French Meringue Crushed into Whipped Chantilly Cream with Poached
Raspberries & Caramelised White Chocolate - £7

Lemon Tart

A Lemon Tart with Raspberry Sorbet & Freeze Dried Raspberries - £7

Brownie

Sea Salt, Dark Chocolate & White Chocolate served with Honeycomb
Ice Cream, Chocolate Sauce & Chocolate Soil - £7

English Cheeseboard

Ashmore Cheddar, Kingcott Blue, Sussex Brie Served with Apple
Chutney, Quince, Pickled Walnut, Fig, Celery, Dark Grapes &
Artisan Crackers (Serves 2) - £15

Simply Ice Cream

A Selection of Kent Ice Cream with Choice of Sauces & Toppings
1 Scoop - £3.5/ 2 Scoop £6.5/ 3 Scoop £10

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