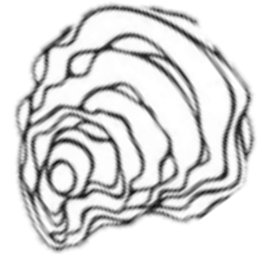


# THE CONTINENTAL



## Snacks

Grain & Hearth Sourdough & Netherend Butter - £4.5  
Smoked Almonds - £5  
Battered Gherkins & Harissa Mayo - £7  
Gordal Olives - £5

## Starters

### Soup of the Day

Chefs Soup of the Day Served with Grain & Hearth Sourdough - £8.5

### 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 Parfait

Chicken Liver Parfait Served with Red Onion Chutney, Salad Garnish & Brioche Croutons - £9.5

### 3 Cooked Whitstable Rock Oysters

Grilled with Garlic Butter & Parmesan or Battered with Seaweed Tartare £12

### Smoked Salmon Salad

Slices of Scottish Smoked Salmon with Salad & Sourdough - £9.5

### Smoked Haddock Croquette

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

### Seafood Chowder

Creamy Chowder with 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 - £18

### Fish & Chips

Battered Cod with Triple Cooked Chips, House Tartare Sauce, Pea Puree & Charred Lemon - £24

### Vegetable Stew

Seasonal Vegetable Stew with Pearl Onions, Barley & Cheddar Dumplings £18

### Pan Roasted Hake

Fillet of Hake with Mash, Greens, Mussel & Sea Herb Sauce £24

### Steak & Frites

8oz Ribeye with Chefs Butter, Triple Cooked Chips, Tenderstem Broccoli, Grilled Beef Tomato & Flat Mushroom - £32 *Peppercorn Sauce* - £4

### Mussels & Frites

Large UK Sourced Mussels with the Choice of Mariniere - A la Crème - Curried - Served with Julienne Frites - Small £19 - Large £22

## Sides

Julienne Frites/ Triple Cooked - £4.5

Mushy Peas/ Peas - £4

Garlic Buttered Greens - £4.5

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.

Monday - Friday

12pm - 2:30pm

5:30pm - 8:30pm

Saturday

12pm - 9pm

Sunday

12pm - 4pm

### Light Bites

#### Baguettes

Bacon, Brie & Cranberry with Frites & Salad £14  
Cheese, Red Onion & Tomato with Frites & Salad £14  
Prawn, Marie Rose & Chives with Frites & Salad £14

#### 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

### Sunday Roast

Roast Rib of Beef - Roast Loin of Pork

Corn Fed Chicken Supreme - Nut & Seed Filo

Served with Roast Potatoes, Braised Red Cabbage, Greens,  
Cauliflower Puree, Fennel Roasted Carrot, Yorkshire Pudding & Red

Wine Gravy

Adults - £24 Kids - £19

### Desserts

#### Eton Mess

French Meringue Crushed into Whipped Chantilly Cream with Spiced  
Poached Plums, Blackberries & Glazed Fig - £7

#### Bread & Butter Pudding

Slice of Brioche Bread & Pudding with Mixed Fruit & Custard - £7

#### Brownie

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

#### Sticky Toffee Pudding

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

#### English Cheeseboard

Ashmore Cheddar, Kingcott Blue, Sussex Brie Served with Apple  
Chutney, Quince, Pickled Walnut, Fig, Celery, Dark Grapes &  
Artisan Crackers £9.5 (Serves 1)

#### Ice Cream

A Selection of Ice Cream with Choice of Sauces & Toppings

1 Scoop - £3.5/ 2 Scoop £6.5/ 3 Scoop £10

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