



FOR THE TABLE

Moons Green Charcuterie £13 Kentish pork shoulder, garlic saucisson, chorizo, sourdough, cornichons

House Olives £3.5

Cheese Board £13 Mature Cheddar, Stilton, cheese crackers, chunky pickle, cornichons, pickled onions

Honey Roasted Cashews £3

STARTERS

The Mariner Seafood Chowder £8 small / £17 large

locally sourced fish & shellfish, potato, smoked bacon, cream, buttered sourdough

Folkestone Crab Cakes £11 tarragon butter, dressed mixed leaves

Traditional Prawn Cocktail £9 (GFA) Marie Rose, lettuce, buttered brown bread

Smoked Folkestone Mackerel Parfait £9.5 (GFA) horseradish, sourdough toast

Mushrooms & Lamb's Kidneys £9.5 (GFA) devilled cream sauce, buttered toast

Pressed Ham Hock Terrine £7.5 (GFA) piccalilli, sourdough toast

Tomato Tart Tatin £7.5 (VG) balsamic reduction, rocket leaves

Crispy Chicken Wings £9 (GF) red pepper sauce, blue cheese dip

Spiced Parsnip Soup £6 (V) buttered sourdough

MAINS

The Mariner Fish Pie £18.5

locally sourced white & smoked fish, blue cheese swede & potato mash top, wilted seasonal greens

Moules 'Mariner' £19.5 (GF) leek, parsley, cream & cider, chips

Kentish Lamb Shank £24 (GF) spring onion mashed potato, braised red cabbage, minted red wine gravy

Cassoulet £18 (VG) vegan sausage, mushroom & cannellini bean stew, sourdough

Baked Rye Bay Plaice £24.5 (GF) new potatoes, grilled vegetables, caper butter

Pan-roasted Chicken Breast £20 (GF) rosemary new potatoes, grilled vegetables, red wine jus

10oz Aged Sirloin Steak £28 (GF) chips, grilled tomato & mushroom, your choice of peppercorn or blue cheese sauce

PUB CLASSICS

Fish & Chips £18.95 ale-battered locally sourced fish, triple-cooked chips, minted peas, homemade tartare & curry sauces

Chicken Burger £16.5 panko coated chicken breast, crispy bacon, blue cheese sauce, lettuce, chips

Chicken or Seafood Salad £14.5 (GF) grilled chicken breast or locally sourced seafood, leaf salad, chargrilled broccoli, vinaigrette

Pie Of The Day £17 chips/mash, peas, gravy

The Mariner Burger £15.95 handmade ¼ lb steak mince patty, smoked streaky bacon, cheddar cheese, tomato relish, chips

Add extra ¼ lb beef burger patty £4

Vegan Burger £14.5 (VG) seasonal vegetables, mixed leaf, vegan brioche, chips



V = Vegetarian VG = Vegan GF = Gluten Free GFA = Gluten Free Available

While we cannot guarantee that any of our dishes are free from food allergens we take food allergy safety seriously.

If you have specific questions about our menu, ingredients and/or cross-contact prevention practices please speak with a manager. We cannot always accommodate a dietary restriction, but we do our very best to help you make informed ordering decisions.

A 10% discretionary service charge will be added to all tables



SANDWICHES 12pm-3pm

Choose from sourdough, brown or white bread or a brioche bun

Served with dressed salad leaves and sea salt crisps

Swap crisps for triple-cooked chips or skin-on fries £3.5

Add a cup of spiced parsnip soup £3

Steak £11.5 Sirloin steak, mushroom, onion
gravy, mayonnaise, rocket leaves, toast

Sausage £8 onion gravy, Dijon mustard, toast

Roast Beef £8.5 horseradish, rocket leaves

Chicken & Bacon £8 mayonnaise

Prawn £8.5 Marie Rose sauce

Fish Finger £10 homemade tartare sauce,
rocket leaves

Ham & Cheese £8.5 mayonnaise, mustard

Cheddar £7 chunky chutney

BLT £7.5 Mayonnaise

Roast Pork £8 apple sauce, rocket salad

SIDES

Mashed Potato 4.5

Onion Rings 4.5

Seasonal Salad 4

Triple-cooked Chips/Fries 4.5

Loaded Fries £9 (GF) chunky
chips or skin on fries, BBQ sirloin
steak, cheddar cheese

Pigs In Blankets 4.5

Braised Red Cabbage 3

Mushrooms 4

SUNDAY ROAST £19.5

£21 for two meats, £24 for three meats

served with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

Your choice of

Sirloin of Beef

Kentish Pork Loin

Roasted Chicken Breast

Roast Chicken Crown £35 for 2 to share *wrapped in bacon with sausage stuffing, all the trimmings*

Vegan Chicken Roast £17 *served with roast potatoes, seasonal vegetables and vegan gravy*

Sunday Sides

Cauliflower Cheese £3

Pigs in Blankets £4.5



V = Vegetarian VG = Vegan GF = Gluten Free GFA = Gluten Free Available

While we cannot guarantee that any of our dishes are free from food allergens we take food allergy safety seriously.

If you have specific questions about our menu, ingredients and/or cross-contact prevention practices please speak with a manager. We cannot always accommodate a dietary restriction, but we do our very best to help you make informed ordering decisions.
A 10% discretionary service charge will be added to all tables