



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

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

Spiced Parsnip Soup £6 (V)

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

Moules 'Mariner' £10 (GFA) leek, parsley, cream & cider, sourdough

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

MAINS

The Mariner Fish Pie £18.5 locally sourced white & smoked fish, blue cheese swede & potato mash top, wilted seasonal greens

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

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

The Mariner Seafood Chowder £17 locally sourced fish & shellfish, potato, smoked bacon, cream, seasonal greens

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

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

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



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



PUB CLASSICS

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

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

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

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

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

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

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

Honey-roasted Ham £7 English mustard

Roast Pork £8 apple sauce, rocket salad

SIDES £4.5

Triple-cooked Chips

Skin-on Fries

Mashed Potato

Onion Rings

Seasonal Salad

Tomato Salad

Pigs In Blankets

Braised Red Cabbage

Mushrooms



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