



APERITIFS

Freezer Martini £8 dry gin or vodka
martini, twist or olive

Blush Negroni £7 pink gin, rosso
vermouth, bitter orange liqueur

Walnut Old Fashioned £8 bourbon,
bitters, walnut liqueur

SHARING

Taste of Kent £24 (GFA)

charcuterie from Moons Green of Wittersham and our cheese selection from Sandgate Deli

Served with Docker's (Folkestone) house sourdough, chutney, crackers, pickles

Charcuterie £14.5 (GFA) Moons Green pork shoulder, garlic
saucisson & chorizo, Docker's sourdough, pickles

Cheeseboard £14.5 (V / GFA) The Mariner fromager's
selection of three local cheeses, chutney, crackers, pickles

SMALL PLATES

The Mariner Seafood Chowder £9 locally sourced fish &
shellfish, potato, smoked bacon, Docker's sourdough

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

Folkestone Crab Salad £11 (GF) crème fraîche, lemon, dill,
pickled samphire

Pressed Ham Hock Terrine £7.5 (GFA) celeriac remoulade,
Docker's sourdough toast

½ Pint Shell-on Prawns £10 (GF) lemon aioli

Pork Belly Bites £9.5 (GF) cider & honey glaze

Seasonal Soup £6 (VG / GFA) Docker's sourdough

Wild Mushroom Arancini £7.5 (VG) lemon aioli

MAIN DISHES

The Mariner Fish Pie £18.5 (GF)

locally sourced white & smoked fish, dill cream sauce, swede & potato mash, blue cheese, kale

Moules 'Mariner' £20 (GF) cider & leek steamed mussels,
cream sauce, chips

Fish & Chips £18.50 ale-battered locally sourced fish, triple-
cooked chips, minted peas, homemade tartare

Catch Of The Day M/P (GF) fish from Folkestone Trawlers,
new potatoes, seasonal vegetables, caper butter

Crab Linguini £22.5 hand-picked locally sourced crabmeat,
tomato & cream sauce, hint of chilli

8oz Sirloin Steak £24 (GF) Kentish beef (Sunnyside Farm,
Bethersden), chips, rocket, peppercorn or red wine sauce

Chicken Schnitzel £19.5 rosemary new potatoes, celeriac
remoulade, lemon & capers *Add fried egg £1.5*

Vegan Cassoulet £17 (VG / GFA) vegan sausage, mushroom
& cannellini bean stew, sourdough

Pie Of The Day £17 puff pastry topped seasonal pie, chips
or mash, kale

SANDWICHES

all served with triple-cooked chips or rocket salad or a cup of soup. Gluten free bread available on request.

Docker Sourdough toasted or un-toasted

Brioche Bun

Steak £14 Kentish sirloin steak, ale & mustard braised
onions, mayonnaise, rocket leaves, dipping gravy

The Mariner Burger £16 two handmade steak mince patties,
cheese, ale & mustard braised onions, house sauce

Vegan Sausage or Grilled Chicken £12.5 (VG) rocket leaves,
tomato chutney, vegan mayonnaise

Add Bacon £1.5

Roast Chicken & Bacon £13.5 mayonnaise, rocket leaves

Crab £18 locally-sourced crab meat, aioli, cucumber, rocket

Fish Finger £13.5 homemade goujons, tartare sauce, rocket

SIDES

Rocket Salad £4 (VG/GF)
onion, balsamic

Steak Loaded Chips £9.5
Kentish sirloin, BBQ gravy, cheese

Onion Rings £4 (V)

Triple-cooked Chips / Fries £4.5
(VG/GF)



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

While we cannot guarantee any dish is completely free from allergens, we take food allergy safety seriously. Please speak to a manager about ingredients, cross-contact, or dietary requirements — we'll always do our best to help you make an informed choice
A 10% discretionary service charge will be added to all dining tables.



DESSERTS

Apple & Berry Crumble (VG) £7 custard, ice cream or both!

Sticky Toffee Pudding £7 ice cream

Chocolate Brownie £7 ice cream

Lemon Posset (GF) £7 shortbread

Kentish Ice Creams & Sorbet (GF) £3 /scoop

Affogato £6.5 (GF) local ice cream, Rye Bye Espresso

Homemade Chocolate Truffles £5 selection of 4

Cheeseboard £14.5 (V / GFA) three local cheeses

Hot Drinks

We proudly serve Birchall Fair Trade teas and Rye Bay Coffee Company drinks, a family operated roaster for over 20 years

THE MARINER WEEKDAY SET MENU

2 courses £22 / 3 courses £27

STARTER

(choose one)

Smoked Folkestone Mackerel Parfait (GFA) horseradish, Docker's sourdough toast

Seasonal Soup (VG / GFA) Docker's sourdough

Ham Hock Terrine (GFA) celeriac remoulade, Docker's sourdough toast

Wild Mushroom Arancini (VG) lemon aioli

MAIN

(choose one)

The Mariner Fish Pie (GF) locally sourced white & smoked fish, dill cream sauce, swede & potato mash, blue cheese, kale

Chicken Schnitzel rosemary new potatoes, celeriac remoulade, lemon & capers *Add fried egg £1.5*

Pie Of The Day puff pastry topped seasonal pie, chips or mash, kale

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

DESSERT

(choose one)

Sticky Toffee Pudding ice cream

Lemon Posset shortbread biscuit

Apple & Berry Crumble (VG) vegan vanilla ice cream

