



APERITIFS

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

Berries & Cherries Negroni £8
blackberry gin, vermouth, bitter orange

Walnut Old Fashioned £8 bourbon,
bitters, walnut liqueur

SHARING

Taste of Kent £24 (GFA)

charcuterie from Moons Green of Wittersham and our artisan 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) Three artisan cheeses, herb
butter, seasonal chutney, oat crackers

SMALL PLATES

Chilled Local Asparagus Salad £8 (VG)

bean purée, lemon & herb crumb

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

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

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

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

Folkestone Crab Salad £11 (GF) crème fraiche, dill, samphire

Wild Mushroom Arancini £8 (VG) rocket salad, aioli

MAIN DISHES

The Mariner Fish Pie £18.5 (GF)

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

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

Fish & Chips £18.5 ale-battered locally sourced fish, triple-
cooked chips, minted peas, homemade tartare

Catch Of The Day £MP (GF) fish from Folkestone Trawlers,
new potatoes, seasonal vegetables, caper butter

Crab Linguini £22.5 hand-picked crab, tomato & cream
sauce, hint of chilli

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

Chargrilled Chicken Breast £19.5 (GF) rosemary new
potatoes, seasonal greens, salsa verde

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

Pie Of The Day £19 changing seasonal filling, chips or mash,
buttered greens, proper gravy

SANDWICHES

All served with triple-cooked chips or dressed rocket salad. Docker's sourdough, brioche bun or gluten-free bread available.

Docker Sourdough toasted or un-toasted

Brioche Bun

Kentish Steak & Confit Onion £14.5 Sliced sirloin steak, ale-
braised onions, wholegrain mustard, mayo, rocket, beef jus

The Mariner Burger £17.5 Two Kentish beef patties,
cheddar, ale & mustard onions, house sauce, pickles

Plant-based Sausage £13 (VG) vegan sausage, charred
onion relish, tomato chutney, rocket, vegan aioli

Add Smoked Bacon £1.5

Roast Chicken & Bacon £14 mayonnaise, rocket leaves

Crab £18 hand-picked crab meat, aioli, cucumber, rocket

Fish Finger £14 homemade goujons, tartare sauce, rocket

SIDES

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

Steak Loaded Chips £9.5
Kentish sirloin, 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.



DIGESTIFS

Walnut Old Fashioned £8 bourbon, bitters, walnut liqueur

Espressotini £8 vodka, coffee liqueur, espresso

DESSERTS

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

Sticky Toffee Pudding £7 ice cream

Chocolate Brownie £7 ice cream

Rhubarb & Lemon Posset (GF) £7 shortbread

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

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

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

Pork Belly Bites (GF) cider & honey glaze

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, greens

Chargrilled Chicken Breast (GF) rosemary new potatoes, seasonal greens, salsa verde

Pie Of The Day changing seasonal filling, chips or mash, buttered greens, proper gravy

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

