



APERITIFS

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

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

Pineapple Daiquiri £8 white rum, lime,
sugar, pineapple juice

SHARING

Taste of Kent £24 (GFA) Moons Green charcuterie, artisan Kent cheeses, Docker's sourdough toast, seasonal chutney, oat crackers, pickles

Seafood £24 (GFA) chili & garlic grilled king prawns, East Stour cider mussels, locally smoked salmon, buttered sourdough

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

Cheese £14.5 (V / GFA) three artisan cheeses, herb butter, seasonal chutney, oat crackers

SMALL PLATES

Smoked Salmon From Cured & Smoked Hythe £9.5

warm vinaigrette potato salad, pickled cucumber, dill

Seasonal Vegetable Salad £7 (VG)

cannellini bean purée, basil herb crumb

Crab Salad £11 (GF)

cucumber, rocket, dill oil, pickled samphire

Grilled Prawns (GF) £9.5

white bean & tomato purée, confit heritage tomato, chilli oil

Ham Hock Croquette £9

pressed ham hock, pea purée, mustard emulsion, pickled shallot

Wild Mushroom Arancini (VG) £8

garlic purée, black garlic emulsion, crispy shallot

MAIN DISHES

Catch Of The Day (GF) Market Price

today's locally landed fish, crushed new potatoes, sparkling wine beurre blanc, seasonal vegetables

Seafood Linguine £22.5

crab, prawns, tomato, samphire, chilli & lemon oil

Moules Mariner (GF) £20

local cider, cream, leek, sea herbs, skin-on fries

Beer-Battered Catch £18.5

local ale batter, chips, minted pea purée, charred lemon, tartare

The Mariner Fish Pie (GF) £20

locally sourced white & smoked fish, buttered leeks, garden peas,
smoked leek & dill velouté, potato mash

Baked Summer Gnocchi (VG) £18

roasted courgette, legumes, tomato, leek velouté, basil crumb

Chargrilled Chicken Supreme £19.5

new potatoes, courgette, summer greens, salsa verde, chicken jus

Seasonal Pie £19

Chef's changing seasonal filling, buttered greens, proper gravy

Kentish Beef Sirloin Steak (GF) £24.5

Sunnyside Farm beef, triple-cooked chips, peppercorn sauce or
chimichurri

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

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

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

Roast Chicken & Bacon £14 mayonnaise, rocket leaves

Brioche Bun

The Mariner Burger £17.5 two Kentish beef patties, double cheese,
ale & mustard onions, house sauce, pickles
Add Smoked Bacon £1.5

Folkestone Crab £18 aioli, cucumber, rocket

Fish Finger £14 homemade goujons, tartare sauce, rocket

SIDES

Seasonal Salad £4 (VG/GF) vinaigrette

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

Hispi Cabbage £4 miso butter



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

Seasonal Crumble (VG) £7 custard, ice cream or both!

Sticky Toffee Pudding £7 vanilla ice cream

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

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

Cherry Semi-freddo (GF) £7 local cherries, amaretto

Warm Chocolate Brownie £7 vanilla ice cream

Homemade Chocolate Truffles £5 selection of 4

Kentish Cheese Selection £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)

Seasonal Vegetable Salad (VG) bean purée, basil herb crumb

Ham Hock Croquette pressed ham hock, pea purée, mustard emulsion, pickled shallot

Wild Mushroom Arancini (VG) garlic purée, black garlic emulsion, crispy shallot

MAIN

(choose one)

The Mariner Fish Pie (GF) locally-sourced white & smoked fish, buttered leeks, garden peas, smoked leek & dill velouté, potato mash

Baked Summer Gnocchi (VG) roasted courgette, broad beans, tomato, smoked leek, basil crumb

Chargrilled Chicken Supreme new potatoes, courgette, summer greens, salsa verde, chicken jus

DESSERT

(choose one)

Sticky Toffee Pudding ice cream

Apple & Berry Crumble (VG) vegan vanilla ice cream

