



APERITIF COCKTAILS

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

Blood Orange Negroni £8
blood orange gin, vermouth, bitter orange

Dark Tides Daiquiri £8
aged rum, lime, demerara sugar

SHARING

Taste of Kent £24 (GFA) charcuterie, artisan cheeses, sourdough toast, seasonal chutney, oat crackers, pickles

Seafood £24 grilled prawns, cider mussels, crab cakes, buttered sourdough

Charcuterie £14.50 (GFA) three Moons Green cured meats, sourdough toast, pickles

Cheese £14.50 (V/GFA) three artisan local cheeses, herb butter, seasonal chutney, oat crackers

SMALL PLATES

Grilled Prawns (GF) £9
roasted pepper purée, chorizo

Crab Cakes £10
celeriac, apple, herbs

Seafood Chowder £9
smoked haddock, white fish, mussels, potato, leek, sourdough

Ham Hock Croquettes £9
celeriac, mustard, pickled apple

Duck Rillettes £11
port & cherry chutney, cornichon, toast

Mushroom Arancini (VG) £8
black garlic aioli, crispy leeks

MAIN DISHES

Catch of the Day (GF) Market Price
crushed new potatoes, crème fraîche, beurre blanc, buttered greens

Moules Mariner (GF) £20
local cider, cream, leek, sea herbs, skin-on fries

Beer-Battered Fish & Chips £19.50
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 Pumpkin Gnocchi (VG) £18
roasted pepper & leek sauce

Slow-Braised Lamb Shank £27
rosemary & garlic mash, roasted roots, red wine jus

Chargrilled Chicken Supreme (GF) £20
smoked pepper sauce, chorizo roast potatoes, winter greens

Seasonal Pie of the Day £19.50
buttered greens, proper gravy, chips or mashed potato

The Mariner Beef Burger (GFA) £17.50
two Kentish beef patties, cheese, beef-dripping onions, pickles, triple-cooked chips or fries. *Add smoked bacon £2*

Kentish Sirloin Steak (GF) £26
triple-cooked chips or fries, peppercorn or Café de Paris butter

SANDWICHES

All served on Docker's sourdough or in a brioche bun with chips, fries or dressed rocket salad

Kentish Sirloin & Confit Onion £15 mayo, rocket, beef jus

Roast Chicken & Bacon £14 mayonnaise, rocket leaves

Crab Cake Sandwich £15 lemon mayo, pickled cucumber

Fish Finger Sandwich £14 homemade goujons, tartare, rocket

SIDES

All £4.50

Rocket Salad (VG)

Chips / Fries (VG)

Honey-roasted Roots

Buttered Greens

Cauliflower Cheese





DIGESTIF COCKTAILS

Walnut Old Fashioned £8
bourbon, bitters, walnut liqueur

Warm Cherry Mule £8
cherry cider, spiced rum, apple juice

Chocolate Orange Espressotini £8
vodka, cacao, coffee liqueur, espresso

DESSERTS

Apple & Berry Crumble (VGA) £8 custard, ice cream or both!

Sticky Toffee Pudding £8 vanilla ice cream

Affogato (GF) £6 ice cream, Rye Bay Espresso

Homemade Ice Creams & Sorbet (GF) £3 per scoop

Cherry Semifreddo (GF) £8 local cherries, amaretto

Warm Chocolate Brownie £8 vanilla ice cream

Homemade Chocolate Truffles £5 selection of 4

Cheese Plate (V/GFA) £14.50 three artisan cheeses

HOT DRINKS

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

THE MARINER WEEKDAY LUNCH SET MENU

2 courses £22 / 3 courses £27

STARTER

(choose one)

Seafood Chowder

Ham Hock Croquettes

Mushroom Arancini (VG)

MAIN

(choose one)

The Mariner Fish Pie (GF)

Seasonal Pie & Chips

Baked Pumpkin Gnocchi (VG)

Beer-Battered Fish & Chips

DESSERT

(choose one)

Sticky Toffee Pudding

Apple & Berry Crumble (VGA)

Homemade Ice Cream or Sorbet - 2 scoops (GF)

WEEKLY EVENTS

SUNDAY ROAST

12pm-4pm | £19.50

Roast Sirloin of Beef, Roast Pork or Roast Chicken Supreme and all the trimmings. Vegan option available.

PIE & PINT WEDNESDAYS

Every Wednesday from 5pm | £20

Enjoy our chef's seasonal pie with chips, buttered greens and gravy, or our signature fish pie, plus a selected pint, glass of wine or soft drink.

THURSDAY CLUB NIGHTS

Good company, great conversation & delicious food

First Thursday: Chapter 25 Book Club

Second Thursday: Chess Club

Third Thursday: Wine Club

Last Thursday: Quiz Night

FRIDAY FISH SUPPER

Every Friday from 5pm | £22

Enjoy our signature fish pie, mussels or beer-battered fish & chips, plus a selected pint, glass of wine or soft drink.



V = Vegetarian · VG = Vegan · VGA = Vegan Available · 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.