

# BUOY AND OYSTER

LUNCH: 12:00 - 3:00PM // DINNER 6:00PM - 9:00PM

BREAD & BUTTER 3 // NOCELLARA OLIVES 3

## STARTERS

### MUSSELS (GF)

Steamed with white wine,  
parsley & garlic  
7

### VENISON CARPACCIO (GF)

Blackberries, hazelnuts, artichoke  
purée & salsify crisp  
8

### CALAMARI

Fresh squid lightly fried and  
served with aioli & lemon  
7

### WHISKEY & TREACLE CURED TROUT (GFA)

With blood orange, crème fraîche  
& ginger beer rye bread  
8

### HERITAGE BEETROOT (V) (GF)

Seasonal beets with Golden  
Cross goat's cheese, red chard,  
walnuts & aged balsamic  
7

### DEVILLED WHITEBAIT

Lightly fried fish with  
tartar sauce & lemon  
6

### DUCK LIVER PARFAIT (GFA)

With toasted sourdough, figs,  
watercress & crispy chicken skin  
8

### SEASONAL SOUP

chef's choice of seasonal  
ingredients, made daily &  
served with bread  
6

## B&O CLASSICS

### MONKCHEEK ROLL

Monkfish cheek in a panko crumb with  
a chilli, mango & yuzu mayonnaise  
served in a toasted brioche sub roll  
with smoked garlic skinny fries  
15

### BUOY BOWL

Battered haddock, calamari & 4 king  
prawns served with skinny fries,  
aioli, Tabasco & lemon  
18

### BUOY BURGER (GFA)

Homemade 8oz British beef burger  
with smoked bacon, Swiss cheese,  
spiced tomato chutney, sliced pickles  
& baby gem in a toasted brioche bun  
with skinny fries  
14

## OYSTERS & SHELLFISH

WHELKS - 3

COCKLES - 3

PINT OF PRAWNS - 8

### COLCHESTER ROCK OYSTERS (GF)

£2.30 each or 1/2 dozen for £12  
served with shallot vinegar, Tabasco & lemon

### MALDON BLACKWATER

WILD OYSTERS (GF)

£3 each or 1/2 dozen for £16  
served with shallot vinegar, Tabasco & lemon

### RECOMMENDED PAIRINGS :

GADD'S BREWERY BLACK PEARL STOUT 6.2% - 5  
CHARRINGTON'S PRIVATE BIN CIDER 5.5% - 5.5  
HUSH HEATH LESLIE'S RESERVE SPARKLING 11.5% - 56

## SEASIDE FAVOURITES

### FISH & CHIPS (GFA)

Fresh haddock in homemade  
beer batter with hand cut chips  
mushy peas, tartar sauce & pea shoots  
14

### WHOLE LOCAL CRAB

Served shell on with bread,  
butter & a lemon mayonnaise  
GET STUCK IN!  
16

### SMOKED FISH BOARD

with cucumber, dill & a  
horseradish crème fraîche  
(market price)

## MAINS

### KING PRAWNS (GFA)

(250g approx.)

Served shell on with a garlic & herb butter,  
toasted sourdough & charred lemon  
14

### JOHN DORY

Pan-fried fillet with homemade  
herb gnocchi, samphire, wild sea  
purslane, razor clam & seaweed butter  
24

### OLD SPOT PORK CHOP (GFA)

Burnt apple puree, hispi cabbage & pig's  
head croquette with a pancetta  
& Kentish cider sauce  
17

### GUINEA FOWL (GF)

Breast & stuffed leg served with wild  
mushrooms, crushed pumpkin,  
curly kale, fresh truffle & Port sauce  
20

### SEARED TUNA (GF)

Sashimi grade tuna steak served pink  
with Thai coleslaw, steamed pak choi & a  
sesame, chilli & honey dressing  
16

### WILD HALIBUT (GF)

Pan-fried fillet served with saffron  
mash, baby leeks, samphire & crab butter  
20

### AUTUMN SQUASH (V) (GF)

Warm squash salad with tabbouleh,  
ewe's cheese, harissa yogurt,  
crispy sage & pumpkin seeds  
15

### SEA BREAM FILLETS (GF)

Served with braised fennel & orange  
with a tomato, dill & caper dressing  
18

### HOMEMADE BASIL LINGUINE (V)

Cashew nut pesto, cavolo nero, cherry  
tomatoes & grated aged parmesan  
16

### MUSSELS (GFA)

Steamed with white wine, parsley & garlic  
served with skinny fries & sourdough  
14

### CATCH OF THE DAY

(whole local fish at market price)

### SUSSEX BEEF RIBEYE (GF)

32 day aged 10oz steak with a green  
peppercorn & bonemarrow butter served  
with hand-cut chips, rocket & watercress  
24

## SIDES (ALL GF) £3

HAND CUT CHIPS - triple cooked in British rapeseed oil • SKINNY FRIES - seaweed salt • ROASTED NEW POTATOES - rosemary & garlic  
CURLY KALE - in shallot butter • ROOT VEGETABLES - roasted in honey • BABY LEAF SALAD - house dressing

PLEASE LET YOUR SERVER KNOW IF YOU HAVE  
ANY DIETARY REQUIREMENTS OR ALLERGIES

SOME OF OUR DISHES MAY CONTAIN NUTS,  
SHELLFISH OR DAIRY & WE WILL DO EVERYTHING  
WE CAN TO ENSURE CUSTOMER SAFETY

Simon and his team are proud to work closely with our fantastic local  
suppliers to bring you the best quality ingredients:

Fish & shellfish - Jason & team at "Fruits de Mer" Broadstairs  
Meat - Carl & team at "Worgans; The Goods shed" Canterbury  
Fruit & vegetables - Bryan & family at "Hinge of London" Broadstairs

ALL OF OUR PRICES INCLUDE 20% VAT

(GF) = GLUTEN FREE  
(GFA) = GLUTEN FREE AVAILABLE  
(V) = VEGETARIAN

VEGAN MENU AVAILABLE