

Webbe's Rock-a-nore

On Arrival

Pot of Cockles	2.50
Bowl of Whelks	3.95
Taramasalata, Olives and Bread Sticks	4.00
Olives	1.75
Three Oysters and Rose Prosecco	10.00
Selection of Home Baked Bread	0.75

Shellfish

Three Oysters	6.00
Six Oysters	11.00
Twelve Oysters	21.00
Shellfish Platter for one	15.50
Shellfish Platter for two	28.00
Including, Maldon Oysters, Winkles, Whelks, Prawns, Crab	

Starter

Smoked Haddock, Potato and Parsley Chowder	6.50
Tiger Prawn, Aubergine and Courgette Tempura with Thai Cucumber and Chilli Dip	9.50
Soft Goats Cheese with Fig and Candied Walnut Salad	6.50
Chicken Liver Parfait, Pickled Mushroom & Quince Jam	6.95
Mussels Cooked in Cider with Shallot and Parsley	7.50
Salmon Gravavlax with Beetroot Textures Frozen Horseradish cream	8.00
Smoked Seafood Board with Mackerel Pate, Hot Smoked Salmon, Cold Smoked Salmon and Haddock ~ Ideal to share	10.50

Tasters

3.95 Each or Five Dishes for 17.95

Squid Fritters with Chilli Jam
Cod Brandade with Tapenade and Toast
Prawns with Aioli
Ham Hock Croquettes with Mustard Mayonnaise
Soused Herring with Granny Smith Apple and Yoghurt
Sprats with Parsley and Cayenne
Courgette and Aubergine Tempura with Chilli and Cucumber Dip
Bread Crumbed Sardines with Wasabi Mayonnaise
Mussels with Lemon Grass, Chilli, Ginger and Coriander

Main Course

Beer Battered Cod and Hand Cut Chips with Tartare Sauce & Mushy Peas	13.50
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Steamed Panache of Fish with Saffron Sauce
Salmon, Tiger Prawn, Sea Bass, Plaice Fillet, Cod, Bream, Mussels
15.50

Spiced Seafood and Borlotti Bean Gumbo 12.95
Add Slow Cooked Pork Belly 1.50

Pan Fried Mackerel Fillets with Seaweed Oriental Noodle Salad,
Sweet Soy and Lemon Dressing
12.00

Roast Fillet of Hake with Chorizo Potatoes, Tomato Thyme Sauce
16.00

Monkfish and Shrimp Burger with Cajun Fries, Tomato Salsa and Apple Coleslaw
13.50

Chicken Skewers with Barbeque Sauce, Caesar Salad with Crisp Pancetta
12.00

Grilled Sirloin Steak with Beurre Maître d'hôtel and Field Mushrooms
18.00

Confit Leg of Aylesbury Duckling with Damson Sauce
Dauphinoise Potato, Savoy Cabbage
14.75

Potato and Herb Gnocchi with Chargrilled Butternut Squash, Wild Mushrooms
Cheddar Sauce
12.75

Side Orders

3.00 Each

Roquette and Parmesan Salad
Beer Battered Courgettes
Boiled Potatoes // Hand Cut Chips
Creamy Mash Potato // Cajun Fries
Side Salad // Green Beans

Pre-Christmas Menu 2020

Smoked Haddock, Watercress and Potato Chowder

Chicken Liver Parfait with Quince and Pear Chutney
Pickled Mushrooms, Toasted Brioche

Soft Goats Cheese with Tricolour Beetroot and Candied Walnuts

Seafood Board, Squid and Tiger Prawn Fritters, Sprats,
Smoked Mackerel Pate, Salt Cod Cakes, Soused Herring

Cured Loch Duart Salmon with Roast Beetroot, Frozen Horseradish Cream

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Traditional Roast Turkey with Chestnut Stuffing, Cranberry Tartlet, Game Chips

Slow Cooked Jacobs Ladder with Claret Sauce, Onion Fritters, Garlic and Herb Mash

Char Grilled Ironbark Pumpkin with Herb Gnocchi
Cheddar Sauce and Wild Mushrooms

Pheasant Breast Wrapped in Pancetta with Chanterelle Cider Sauce,
Roasted Winter Root Vegetables

Roast Fillet of Cod with Herb Crumb
Winter Root Vegetables and Mussel Liquor

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Sussex Cheese with Quince Jelly

Christmas Pudding with Cognac Ice cream and Sauce

Iced White Chocolate Parfait with Mulled Wine Pear, Praline Caramel

Dark Chocolate Delice with Passionfruit Sorbet

Salted Caramel

Coconut Panna Cotta with Pineapple Carpaccio

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Coffee and Mince Pies

Twenty-six Pounds