

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
Mozzarella Arancini with Tomato Salsa	6.50
Ham Hock. Pork and Parsley Terrine with Piccalilli	6.95
Mussels Cooked in Leek and Cider	7.50
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
Crab Arrancini with Wasabi Mayonnaise
Soused Herring with Granny Smith Apple and Yoghurt
Sprats with Parsley and Cayenne
Courgette and Aubergine Tempura with Chilli and Cucumber Dip
Ham Hock Croquettes with Mustard Mayonnaise
Mussels with Lemon Grass, Chilli and Coriander

Main Course

Beer Battered Cod and Hand Cut Chips with Tartare Sauce & Mushy Peas
13.50

Steamed Panache of Fish with Saffron Sauce
Salmon, Tiger Prawn, Sea Bass, Plaice Fillet, Cod, Bream, Mussels
15.50

Seafood Linguini with Chill, Lemon and Parmesan
13.50

Grilled Fillet of Lemon Sole with Cockle and Samphire Butter Sauce
15.00

Roast Fillet of Hake with Chorizo Potatoes, Tomato Thyme Sauce
15.00

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

Monkfish and Shrimp Burger with Cajun Fries, Tomato Salsa and Apple Cole Slaw
13.00

Sweet Potato and Chickpea Curry with Poppadum, Mango Chutney
12.00

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

Please beware of Seagulls when seated outside

Please guard your food, Webbes will NOT replace meals lost to seagulls.

Allergen Advice If you have any concerns about the presence of allergens, please speak to a member of staff.

During busy periods we reserve the right to impose a minimum £10.00 per person spend.

Desserts

British Cheese with Apricot Chutney
8.50

Raspberry Crème Brûlée
with Drambuie Ice Cream
6.50

Bramley Apple Fritters with Pecan
Caramel Sauce
and Vanilla Ice cream
6.50

Trio of Ice creams, Vanilla, Coffee and
Chocolate
with Almond & Orange Tuile
6.00

Vanilla Panna Cotta with Strawberry
Compote
and Lavender Shortbread
6.50

Dark Chocolate Fondant with Red Wine
Caramel
and Cherries Vanilla Ice Cream
6.95

Raspberry Eaton Mess with Raspberry
Sorbet
6.50

Dessert Wine

Malamado, Malbec, Argentina
*Concentrated plum & aromatic black
fruits*
8.95

d'a Muscat, Languedoc, France
Flowery citronella with fragrance
honeyed fruits
6.95

Limoncello 25ml
Italian Lemon liqueur
3.50

Hot Drinks

Cappuccino
3.00

Latte
3.00

Single Espresso
2.75

Double Espresso
3.00

Decaffeinated Americano
2.75

Hot Chocolate
3.00

Liqueur Coffee
5.95

Breakfast Tea, Earl Grey, Darjeeling,
Mint Camomile, Summer Berry,
Green Tea, Fresh Mint
2.75



Wine and Drinks

White Wine

	125ml	175ml	Bottle
Claude Val Blanc, Domaine Paul Mas, France <i>Complex citrus & white flower with tropical fruit.</i>	4.50	5.00	18.95
San Antini, Pinot Grigio, Italy <i>Easy drinking, dry, light & crisp.</i>	5.00	5.50	21.50
Whale point, Sauvignon Blanc, South Africa <i>Crisp light bodied zesty & herbaceous.</i>	5.00	5.50	19.50
Muscadet Serve et Maine sur Lie, France <i>Aromatic orange zest & white blossom.</i>		6.50	24.75
Carr Taylor, Bacchus, East Sussex, England <i>Crisp, light and refreshing</i>		7.00	26.95
Domaine des Malandes, Chablis, France <i>Natural mineral & flint notes with a full body.</i>			35.00
Woolamia, Chardonnay, Australia <i>Zesty & juicy with soft buttery touches.</i>			19.95
Domaine Guyot, Pouilly Fume, France <i>Crisp & linear with citrus & herbaceous character.</i>			55.00

Sparkling

	125ml	Bottle
Champagne de Barfontarc, NV <i>Elegant, fresh and well balanced</i>	10.00	46.00
Revilo Prosecco <i>Delicately fruity with a fine perlage</i>	6.00	29.50
Carr Taylor, Rose Sparkling, England (Vegan) <i>Delightful light berries, hint of sweet apricot</i>	7.50	38.00

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Rosé

125ml 175ml Bottle

Claude Val Rose, Domaine Paul Mas, France 4.75 5.25 19.50

Complex blend with cherry, toffee & floral notes

Rosebud Rose, Zinfandel, USA 5.00 5.50 22.50

Bursting with red berries, strawberry & cream

Red Wine

125ml 175ml Bottle

Claude Val Rouge, Domaine Paul Mas, France 4.50 5.00 18.95

Complex fruit with soft spice, rich and round.

Los Caminos, Merlot, Chile 4.95 5.75 19.95

Silky textured with black cherry & plum.

Outnumbered, Pinot Noir, New Zealand 7.00 27.50

Spicy black cherry & bramble fruits.

Chateau Gachon, Montagne St-Emilion, France 39.50

Deep ruby, soft hues, cherry, cassis & spice.

Pascual Toso Estate Malbec, Argentina 28.50

Smoky blackberry fruit with hints of liquorice

Fabrizio Vella Rosso Organico, Italy (Vegan) 22.95

Natural wine with liquorice, chocolate & dark fruit.

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Cocktails

Cosmopolitan

Vodka, Cointreau, Lime, Cranberry

7.95

Espresso Martini

Vodka, Kahlua, Espresso, Sugar Syrup

7.95

Kir Royale

Cassis, Champagne

10.50

Peach Bellini

Prosecco, Peach Puree

6.95

Aperol Spritz

Aperol, Soda, Prosecco

6.95

Sour Sunrise

Jack Daniels, Lemon, Orange Juice,
Sugar Syrup, Grenadine

7.95

Summer Pimm's

Pimm's, & Lemonade

7.95

Virgin Shirley Temple

Ginger Ale, Mint, Grenadine

5.00