

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 Beetroot and Candied Walnut Salad	6.50
Chicken Liver Parfait, Quince Jam Pickled Mushrooms	6.95
Mussels Cooked in Cider with Shallot and Parsley	7.50
Salmon Gravavlax with Beetroot Textures Frozen Horseradish cream	8.00
Ham Hock Terrine with Piccalilli and Seared Scallop	8.25

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

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

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

Seafood Linguini with Garlic a, Chilli and Parmesan
15.50

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

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

Roast Fillet of Cod with Horseradish and Herb Crumble, Mussel and Root Vegetable Broth
13.50

Slow Cooked Jacobs Ladder with Claret Sauce,
Root Vegetables, Garlic and Herb Mash. Onion Fritters
15.00

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

During busy periods we reserve the right to impose a minimum £10.00 per person spend.
Allergen Advice If you have any concerns about the presence of allergens, please ask a member of staff.