

# Crab & Winkle Restaurant

## The Crab & Winkle Story

The 'Crab & Winkle' was the nickname of the very first steam driven passenger railway in the world which ran from Canterbury to Whitstable Harbour. It opened on the 3rd May 1830, with George & Robert Stephenson as supervising engineers. The first train, called the 'Invicta', was based on the design of the Rocket and left Canterbury at 11:25am to the sound of the cathedral bells, cannons firing and bands playing. Day-trippers came from Canterbury to bathe in the sea and enjoy the wonderful seafood which Whitstable was, and still is, famous for. Hence the affectionate nickname 'The Crab & Winkle'.

## Starters

<b>Grilled Sardines</b> <i>served with a sundried tomato salsa</i>	7.20	<b>Starter Platter</b> <i>selection of seasonal shellfish.</i>	15.00	<b>Oysters</b> <i>Natural, Battered or Grilled.</i>	2.20 each
<b>Choice Soups of the Day</b> <i>served with croutons</i>	8.00	<b>Mackerel Pâté</b> <i>served with onion marmalade.</i>	6.90	<b>Mussels</b> <i>simmered in a white wine and garlic liquor.</i>	9.50
<b>Squid Tempura</b> <i>served with sweet chilli dip.</i>	7.50	<b>Pan Seared Scallops</b> <i>served on a cauliflower purée and a black pudding garnish.</i>	10.90	<b>Tempura King Prawns</b> <i>with a sweet chilli dip.</i>	8.90
<b>Deep Fried Whitebait</b> <i>served with a tartare dip.</i>	6.90	<b>½ Dozen Oysters</b> <i>battered, grilled or natural.</i>	13.20	<b>Prawn Cocktail</b>	7.60

## Main Courses

<b>Main Course Platter</b> <i>includes ½ lobster, smoked fish, shellfish &amp; chips.</i>	32.50	<b>Mussels &amp; Chips</b> <i>simmered in a white wine and garlic liquor.</i>	16.50	<b>Fillet of Lemon Sole</b> <i>served with a lemon and dill butter sauce &amp; new potatoes.</i>	18.30
<b>Large Whole Lobster</b>	46.00	<b>Prawn Tikka Masala</b> <i>served with saffron rice, garlic and coriander naan bread and chutney.</i>	15.90	<b>Halibut Steak</b> <i>oven baked garnished with pesto drizzle and served with new potatoes.</i>	24.50
<b>Small Whole Lobster</b> <i>grilled with garlic butter or thermidor served with sauté potatoes.</i>	28.00	<b>Bouillabaisse</b> <i>a combination of fish and shellfish simmered with vegetables and herbs, served with bread.</i>	17.50	<b>Fillet of Turbot</b> <i>served on a pea purée mash and liquor sauce.</i>	28.50
<b>Whole Cornish Brown Crab</b> <i>served with bread and salad.</i>	35.00	<b>Smoked Haddock</b> <i>poached and served with a ham stock mustard cream sauce and a light poached egg, served on a herb mash.</i>	18.50	<b>Fillet of Sea Bass</b> <i>served with dauphinoise potatoes.</i>	20.90
<b>Famous Beer Battered Cod and chips.</b>	15.90	<b>"Crab and Winkle" Fish Pie</b> <i>a fish selection blended with cream sauce, topped with flaky pastry.</i>	16.90	<b>Whole Dover Sole</b> <i>grilled, served with dauphinoise potatoes.</i>	28.00
<b>Baked Dressed Crab</b> <i>served with a mixed seasoned salad, homemade bread and lemon mayo &amp; new potatoes.</i>	14.90	<b>Skate Wing</b> <i>with a caper butter, served with sauté potatoes.</i>	19.50	<b>Roasted Fillet of Monkfish</b> <i>wrapped in parma ham served with sauté potatoes and a green pepper coulis.</i>	25.50
<b>Seared Tuna Steak</b> <i>served on a nicoise salad.</i>	19.20			<b>Paella</b>	15.90
<b>Fillet of Salmon</b> <i>Served with hollandaise sauce &amp; new potatoes</i>	17.50				

## Side Orders

<b>Mushy Peas</b>	3.30	<b>Glazed Carrots</b>	3.50	<b>Homemade Bread</b>	1.90
<b>Garden Peas</b>	3.50	<b>Roasted Mediterranean Vegetables</b>	4.70	<b>Green Leaf Side Salad</b>	4.70
<b>Red Cabbage with sultanas</b>	4.50	<b>Samphire (when in season)</b>	4.50	<b>Portion of Chips</b>	3.50
<b>New Potatoes</b>	3.50	<b>Asparagus (when in season)</b>	6.00	<b>Sauté Potatoes</b>	3.50

### Allergy Information

Products prepared and/or sold in the restaurant may contain traces of: cereals containing gluten, crustaceans and molluscs, eggs, fish, almonds, soy, milk, nuts, celery, mustard, sesame seeds, sulphur dioxide sulphites, lupin beans and fish bones.

All Prices include VAT