

# Crab & Winkle Restaurant

## STARTERS

CHILLI PRAWNS SWEET CHILLI DIPPING SAUCE	8.00
PAN FRIED SCALLOPS WITH BLACK PUDDING SALAD AND CITRUS DRESSING	10.90
STARTER SEAFOOD PLATTER SEASONAL SHELLFISH SELECTION	15.00
1/2 DOZEN OYSTERS LEMON & SHALLOT RED WINE VINEGAR	13.20
CLASSIC PRAWN COCKTAIL	8.50
TEMPURA SQUID WITH A GARLIC MAYO DIP	8.90
MUSSELS STEAMED IN WHITE WINE & GARLIC	9.50
SOUP OF THE DAY	8.00

## MAINS

SEAFOOD PLATTER INCLUDES 1/2 LOBSTER, SERVED WITH POTATO SALAD	32.50
WHOLE LOBSTER GARLIC BUTTER OR THERMIDOR & SAUTÉ POTATOES	28.00
WHOLE BROWN CRAB SERVED WITH BREAD & SALAD	25.00
BAKED DRESSED CRAB MIXED SALAD, HOMEMADE BREAD & NEW POTATOES	14.90
BEER BATTERED COD & CHIPS	15.90
FRESH MUSSELS STEAMED IN WHITE WINE & GARLIC, WITH A BOWL OF CHIPS	16.50
PAELLA SQUID, OCTOPUS, PRAWNS & MUSSELS	15.90
BOUILLABAISSE FRESH FISH, SHELLFISH & SAFFRON POTATOES SIMMERED IN OUR FRAGRANT SEAFOOD SAUCE	17.50
SMOKED HADDOCK POACHED & SERVED WITH A POACHED EGG, MUSTARD CREAM SAUCE ON HERB MASH	18.50
HALIBUT STEAK WITH PESTO DRIZZLE & SAFFRON POTATOES	24.50
SKATE WING CAPER & LEMON BUTTER AND SAUTÉED POTATOES	19.50
FILLET OF LEMON SOLE AND A LEMON DILL BUTTER SAUCE & NEW POTATOES	18.50
WHOLE SEA BASS WITH DAUPHINOISE POTATOES	20.90
DOVER SOLE AND NEW POTATOES	28.00

## SIDE ORDERS

MUSHY PEAS	3.50	HOMEMADE BREAD	1.90
GARDEN PEAS	3.50	MIXED SALAD	4.70
GLAZED CARROTS	3.50	BOWL OF CHIPS	3.50
ROASTED VEGETABLES	4.70	SAUTÉ POTATOES	3.50
SAMPHIRE (WHEN IN SEASON)	4.50	NEW POTATOES	3.50

## DESSERTS

HOME-MADE APPLE CRUMBLE SERVED WITH CREAM	7.50
CHOCOLATE BOX FILLED WITH CARAMEL CREAM	7.90
VANILLA AND TOFFEE HONEY POT	7.60
CRÈME BRÛLÉE	7.60
LEMON SORBET SERVED IN A BRANDY SNAP BASKET	6.90
CHEESE BOARD	9.50

### 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.

# Wine List

## SPARKLING & CHAMPAGNES

PROSECCO BOTTLE (DRY)	23.90	1/4 BOTTLE 7.30
CHAPEL DOWN NON-VINTAGE RESERVE BRUT	32.50	
JULES FERAUD BRUT	34.30	37.5CL 21.00
BOLLINGER BRUT	65.90	

### ROSE

VOLANDAS ROSE (DRY)	17.30	GLASS 5.50
CHAPEL DOWN ROSE (DRY)	25.00	

### WHITE

VOLANDAS SAUVIGNON BLANC (DRY)	17.30	GLASS 5.50
KLEINDAL CHENIN BLANC (MEDIUM)	18.50	GLASS 6.00
PINOT GRIGIO (DRY)	19.50	GLASS 6.50
MUSCADET (DRY)	22.00	
RIVERSDALE SAUVIGNON BLANC (DRY)	24.70	
CHAPEL DOWN BACCHUS (DRY)	24.90	GLASS 7.50
GAVI DI GAVI (DRY)	27.00	
CHABLIS (OFF DRY)	29.00	

### HALF BOTTLE

MUSCADET (DRY)	12.30	WHITE
MALBEC (FULL BODIED)	12.30	RED

### RED WINE

VOLANDAS MERLOT (MEDIUM BODIED)	17.30	GLASS 5.50
PINOT NOIR BOTTLE (LIGHT BODIED)	19.90	
SHIRAZ BOTTLE (FULL BODIED)	17.30	

## KENTISH ALE, LAGERS AND CIDER

SPITFIRE ALE	500ML 5.50
WHITSTABLE BAY ORGANIC ALE	500ML 5.50
CURIOUS BREW LAGER	330ML 4.20
CURIOUS APPLE CIDER	330ML 4.20
KROMBACHER PILSNER	330ML 4.50
KROMBACHER PILSNER ALCOHOL FREE	330ML 4.50

### SOFT DRINKS

STILL OR SPARKLING WATER 750ML	3.90	
APPLE & MANGO J20	3.00	
ORANGE & PASSION FRUIT J20	3.00	
APPLE, ORANGE & TOMATO JUICE	2.50	
COCA COLA OR DIET	PINT 4.50	HALF 2.25
LEMONADE	PINT 4.50	HALF 2.25
BITTER LEMON, TONIC OR SLIM LINE, CANADA DRY		2.20

### DESSERT WINES

MOSCATEL DE SETUBAL, PORTUGAL BY THE 125ML GLASS 6.50 37.5CL BOTTLE 16.40	WIESE & KROHN HERITAGE TAWNY RESERVA PORT - DOURO, PORTUGAL BY THE 50ML GLASS 4.00 75CL BOTTLE 26.70
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### LIQUEUR COFFEES

JAMESON, COINTREAU, TIA MARIA, BAILEYS, GRAND MARNIER, COURVOISIER (25ML)	8.40
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### COFFEES & TEAS

FRESH GROUND COFFEE	3.85
SELECTON OF TEAS	3.30

ALL PRICES INCLUDE VAT THESE PREMISES CLOSE AT 11PM

PLEASE OBSERVE COVID-19 SOCIAL DISTANCING AT ALL TIMES AND HAVE RESPECT FOR OTHER DINERS