

Waterfront Tapas Menu

Daily bread, butters (v) 3.5

Nocerella olives (vg) 4

Sweetcorn "elotés", sour cream, feta, chipotle (v, gf) 4

Grilled Halloumi, orange, salsa verde (v, gf) 4.5

Salt & pepper squid, sweet & sour chili caramel (gf) 5.5

Braised Chorizo, Kentish cider, basil (gf) 5

Raw beef, Granny Smith apple, Masthouse Whisky, crumpet 8.5

Lamb "kiev", anchovy, wild garlic & caper butter 8.5

Skinny fries (vga) 4.5

Baby gem, garlic mayo, anchovy, parmesan 4

Tenderstem broccoli, toasted almond, garlic (vga) 4

Sweets

Dark chocolate boullion bar, salted caramel, lemon curd (gf) 7

Yuzu mousse, white chocolate, blood orange, dill (gf) 7

Rhubarb & custard, beetroot & ginger nut 6.5

Sticky toffee pudding, Son of a Gun butterscotch 7.5

Cheese

Brioche & Ashmore cheddar "toastie", shallot jam, honey 9 (please allow 18minutes)

Ancient Ashmore cheddar, Tunworths soft rind, Kentish blue

quince paste, truffled honey, onion chutney, artisan crackers 16