

Voted as one of the top 250 restaurants in Great Britain for 2009
By Harper's Bazaar

Our menus change twice daily to reflect the local produce available, but here are a sample of dishes which have appeared on our bar boards, lunch and evening menus over the autumn and winter months

Bar Bites and Boards

From £1.00 - £6.50

Brown sugar flapjacks; Traditional ginger Parkin; Chocolate fridge cake, Lemon drizzle cake, Local pork and cider pie with raised pastry, Marinated olives, freshly baked breads with various fillings such as local ham and mature cheddar

Starters

From £4.50 - £7.50

Kentish pork and game terrine with pickled Kentish beets
Tart of the day with local free-range eggs
Smoked haddock, spinach and cheddar flat omelette with roast tomatoes
Fresh King scallops seared in garlic butter
Coastguard chicken liver pâté with tarragon and orange
Roast aubergine soup with coriander and cumin, homemade walnut bread
Local rabbit and mushroom parfait with truffle oil and Melba toast
Roast tomato, avocado and rocket salad with walnut dressing
Potted prawns with basil and ginger

Mains

From £10.00 - £20.00

The Coastguard's famous Hoegaarden-battered fresh day boat cod, our own recipe braised peas and double-fried chips

Our equally infamous hot-devilled crab topped with mature cheddar

Fresh whole local lemon sole simply grilled with butter and lemon

Smoked haddock roasted with a Shetland mussel and saffron cider cream

Fillet of local plaice, creamed spinach with garden herbs, roast tomatoes and a little bucket of chips

Wild boar braised with juniper, cider, honey and mustard, celeriac mash

Fresh free-range chicken breast pan-fried with wild and tame mushrooms and a leek, grain mustard and calvados cream

Curry of Kentish autumn vegetables and coconut with fresh spinach

Gratin of Kentish broccoli with cider, mushrooms and leeks; warm salad of Kentish roots, peppers and red onion in a honey dressing

Matured local sirloin, local fillet and local T-bone steaks

The Coastguard is proud to have won Cheeseboard of the Year Award 2005 for our Waterloo cheeseboard and to have been highly commended at the 2004, 2005, 2006, 2007 and 2008 Great British Cheese Awards for our British Cheeseboard.

We usually have at least 3 different boards of unpasteurised artisanal cheeses available from £6.50.

Desserts

Amaretto Tiramisu

Spiced Kentish autumn fruit and oat flapjack crumble with fresh cream

White chocolate cheesecake with a gingersnap crust

Sea salt caramel and chocolate tart with fresh berries

Sticky toffee pudding with treacle sauce and clotted cream

Steamed stem ginger pudding with cinnamon custard

Dark chocolate stout cake with Kriek beer marinated cherries

Triple chocolate sundae with fresh cream and shiny chocolate sauce

Crème brulée made with Bailey's Irish Cream

Banana, white chocolate and banana blondie with banana ice

I hope this gives you a taste of the style of our dishes, however, please note we do not guarantee that they will be available at the time of your visit! If there are any dishes you would specifically like to indulge in, please do not hesitate to call Sam and if we can seasonally source the ingredients, we will!