



A LA CARTE MENU

NIBBLES

OUR SALT-CRUSTED SOURDOUGH BREAD 3.95
Salted Butter, Herb Whipped Cream Cheese & Tomato Cream
Cheese (m)(g)(v)

MARINATED MIXED OLIVES 3.95

WHITSTABLE OYSTER 3.5 (each)
With Lemon, Tabasco & Red Wine Shallot Vinegar

STARTERS

SALMON & SMOKED HADDOCK FISHCAKES 7.5
In a White Wine & Dill Velouté (m)(f)(e)(g)(ce)

JACOB LADDER BEEF RIBS 9.95
With Oak Chip Smoke & Whisky Smoked BBQ Sauce (mu)

WILD MUSHROOM BRIOCHE 6.5
In a Cream Calvados Sauce with Spring Pea Shoots (g)(e)(m)(ce)

RETRO PRAWN COCKTAIL 7.5
North Atlantic Prawns in Marie Rose Sauce with Shredded
Lettuce & Brown Bread – Stacked & Wrapped Retro Style
(g)(m)(f)

MEDITERRANEAN SHELL-ON KING PRAWNS 9.95
In a Sauvignon Blanc, Garlic & Chilli Sauce & Homemade Bread
(c)(m)(g)

FIFI'S MUSHROOMS (SPECIALITY) 7.5
Mushrooms Stuffed with Smoked Salmon & Salmon Mousse,
Rolled in Golden Breadcrumbs with Garlic & Chive Aioli (f)(e)(mi)

MAINS

GIN & TONIC FISH AND CHIPS 14.95
Fish of the Week in Crispy Gin & Tonic Batter with Minted Mushy
Peas, Hand Chopped Tartare Sauce, Triple Cooked Chips & Burnt
Lemon (g)(f)(mu)(m)

SLOW COOKED & STUFFED BELLY OF PORK 15.95
Served with Mustard Mash Carrot Puree, Romanesco
Broccoli and Crispy Savoy Cabbage & Roast Pork Jus
(m)(mu)

LOBSTER & CRAYFISH MAC N CHEESE 14.95
White Wine, Smoked Cheese & Gruyere Creamy Cheese topped
with Breadcrumbs & Served with Fifi's Salad (g)(m)(mu)(f)(c)

1kg MOULES MARINERE 14.95 (As Starter 8.5)
With Cream, Garlic & Parsley Sauce served with Crusty Bread
(ce)(mi)(mo)(sd) **ADD CHIPS (3)**

½ ROAST ROTISSERIE CHICKEN 14.95
With Kimchi & Confit Garlic Slaw, Triple Cooked Chips &
Red Hot Sauce (m)(mu)

CURRIED SALMON & SWEET POTATO STACK 15.95
With Spinach & a Coconut and Coriander Sauce
(f)(c)(mo)(mi)

DIRTY BURGER 14.95
Topped with Pulled Pork in BBQ Sauce, Chilli Cheese &
Jack Daniels Jam served with Triple Cooked Chips & Slaw
(mu)(g)(m)(ce)

VEGAN DIRTY BURGER 12.95
Vegan Falafel Patty, Vegan 'Cheese', Jack Daniel's Jam,
BBQ Sauce & Vegan Mayo with Triple Cooked Chips &
Salad (s)(g)

GRILLED BUTTERNUT SQUASH 11.95
With Buckwheat, Chickpea, Pumpkin Seed & Crumbled Feta
with Harissa & Coriander Sauce (ce)(v)

KENTISH STEAKS

All Served with Grilled Plum Tomato, Pea shoots & Triple Cooked Chips

8oz STRIP LOIN SIRLON - 20

8oz HAND ROLLED PRIME FILLET - 24.95

18oz CHATEAUBRIAND (for 2) - 49.5

SAUCES – All 2 – Garlic Butter, Peppercorn, Béarnaise, Chimichurri, Mushroom & Blue Cheese Sauce

3 COURSE SET MENU - £15 MONDAY TO THURSDAY

STARTERS

INDIAN SPICED SHISH
Served with Curried Salad, Yoghurt & Mint
Dressing & Poppadom Crumb

FIFI FISH FINGER
Served with Jalapeno Aioli

SPICED SWEET POTATO & HARISSA CAKE
With Poached Egg and Sweet Balsamic & Basil
Dressing

MAINS

PORK 3 WAYS
Slow Braised Pork with Crackling & Black Pudding,
Served with Parmentier Potato and Apple & Thyme
Jus

**CURRIED SALMON & SWEET POTATO
CRUSHED STACK**
With Spinach and a Coriander & Coconut Sauce

GRILLED BUTTERNUT SQUASH
With Buckwheat, Chickpea, Pumpkin Seed,
Pomegranate and Crumbled Feta and Harissa &
Coriander Sauce

DESSERTS

DOUBLE CHOCOLATE MOUSSE POT
With Honeycomb Nuggets & Berry Gel

CLASSIC BAKEWELL TART
With Clotted Cream & Jersey Ice Cream

SPICE INFUSED PINEAPPLE CARPACCIO
With Raspberry Sorbet

SIDES – 3
Triple Cooked Chips (with Truffle & Parmesan -
£4) Grilled Garlic Mushrooms, Beer Battered
Onion Rings, Kimchi & Confit Garlic Slaw,
Buttered Spinach

WHITE WINE

	Bottle	250ml	175ml
Crusan Colombard Sauvignon Blanc (France)	18.95	6.95	5.95
Bolla Pinot Grigio delle Venezie (Italy)	21.95	7.95	6.95
Riverstone Ridge Marlborough Sauvignon Blanc (New Zealand)	24.95	8.95	7.95
Gavi di Gavi, Toledana (Italy)	27.95	9.95	8.95
Shannon Semillon, Elgin (South Africa)	29.95		
Stonier Chardonnay (Australia)	32.95		
Sancerre, Joseph Mello (France)	36.90		

RED WINE

	Bottle	250ml	175ml
Crusan Grenache Merlot (France)	18.95	6.95	5.95
Da Luca Nero D'Avola (Italy)	19.95	7.95	6.95
Errazuriz Merlot (Chile)	21.95	8.95	7.95
Passori Rosso (Italy)	26.95	9.95	8.95
Portillo Malbec (Argentina)	28.95		
St Hallett Faith Shiraz (Australia)	36.95		
The Federalist Zinfandel (USA)	38.9		
Bottega Amarone Reserva (Italy)	89		

ROSE WINE

	Bottle	250ml	175ml
Vendange White Zinfandel Rose (California)	19.95	7.95	6.95
Mirabeau Cotes de Provence Rose (France)	27.95	9.95	8.95
Bardalino Rose (Italy)	35.95		

ALL WINES AVAILABLE AS 125ml UPON REQUEST

PROSECCO & CHAMPAGNE

PROSECCO

	Bottle	125ml
Il Baco Da Seta Prosecco (Italy)	24.95	5.95
Bottega Gold Prosecco But (Italy) – <i>In a Gold Blingy Bottle</i>	39.95	
Bottega Gold Brut (Mini Bottle – 200ml)	7.5	
Bottega Rose Gold Brut (Mini Bottle – 200ml)	7.5	

CHAMPAGNE

Louis Dornier Brut	40	6.95
Tattinger Brut	55	
Tattinger Prestige Rose	65	
Laurent Perrier Rose	85	
Dom Perignon Brut	230	
Krug Grande Cuvee	250	
Louis Roederer Cristal	350	

BEERS AND CIDERS

DRAUGHT

	PINT	HALF
Nellie Gerkins Lager	4.20	2.10
Poretti Lager	4.90	2.45
Shed Head IPA	4.90	2.45
Guinness	4.60	2.30
Magners Irish Cider	4.60	2.30

BOTTLES

Corona	4.5
Budweiser	4.5

CIDERS

Kopparberg Passionfruit (500ml), Kopparberg Strawberry & Lime (500ml), Aspall (330ml)	Bottle 4.9
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COCKTAILS

Nellie Gerkin 8
Our Sweet & Fruity concoction that uses Tanqueray London Dry Gin, Fresh Lemon Juice, Honey, Fresh Raspberries & Egg White for a velvety finish. Served with a Mixed Berry 'Bubble'

Dirty Old Town 8
This Cocktail will blow your socks off! A spicy mix of Smirnoff Vodka, Fresh Lime Juice, Jalapeno Syrup & topped with Ginger Beer – Finished with candied ginger & smoke!

Whiskey in the Jar 8
A Smoky & Sweet blend of Bulleit Bourbon, Freshly Brewed Iced Tea, Lime Juice and honey – With a Cinnamon Stick & Smoke aroma

Molly Malone 8.5
A Refreshing Mix of Don Julio Reposado Tequila, Honey, Fresh Lemon & Grapefruit Soda – Topped with dehydrated Grapefruit Wheel & Grapefruit Aroma

Fields of Athenry 8
A Delicious Floral Masterpiece – Teaming Pampero Blanco rum with Fresh Lime Juice, Violet & Elderflower Liqueur and shaken with fresh blueberries – Served with Lavender 'Bubble' & edible flower!

Lord of the Dance 8.5
A Creamy Topical Sensation – Captain Morgan Tiki Rum & Coconut Cream shaken with Fresh Orange & Fresh Pineapple Juices. Served in a Pineapple Husk with fireworks!

Barrel Aged Zombie 9.9
Not for the faint hearted! A Quartet of Spiced, Black, White & Aged Rums (with a splash of Wray & Nephew for good measure!). With Absinthe, Pineapple, Passionfruit & Ginger Beer

Clear as Milk Punch 9.9
Clear milk? Impossible! Brugal Rum, Arrak and Calvados are brewed alongside milk oolong tea and a world of spices – With 'clear' milk & lemon – Finished with sweet & salt notes!

Pornstar Martini, Espresso Martini or Pink Gin Martini 9
No explanation needed for these classics!

PORNSTAR MARTINI TREE 75

9 Pornstar Martinis & 9 Shots of Prosecco served on our Handmade Wooden Tree