



A LA CARTE MENU

NIBBLES

SALT-CRUSTED SOURDOUGH BREAD 3.95
Salted Butter, Balsamic Vinegar & Tomato Cream Cheese (m)(g)(v)

MARINATED MIXED OLIVES 3.95

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

OYSTER WITH 50ml BLOODY MARY SHOT 5.5

STARTERS

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

JACOB LADDER BEEF RIBS 10.50
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 10.50
In a Sauvignon Blanc, Garlic & Chilli Sauce & Homemade Bread (c)(m)(g)

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

SEAFOOD 'SURFBOARD' PLATTER (FOR 2) 30
Herb & Garlic Butter Steamed Mussels & Clams, Marinated King Prawns, Scallops, Baked Oysters, Crab Claws & Squid served with Warm Ciabatta Bread & Dipping Sauces

ASIAN DUCK & VEGETABLE SPRING ROLL 7.5
Served with Hoisin & Sesame

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)

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

MARINATED TOMOHAWK PORK STEAK 16.95
Served with Truffle Mash, Apple Cider Cream & Buttered Tenderstem

SEAFOOD 'SURFBOARD' PLATTER (for 2) 60
Herb & Garlic Butter Steamed Mussels & Clams, Marinated King Prawns, Scallops, Baked Oysters, Crab Claws & Squid served with Warm Ciabatta Bread & Dipping Sauces

KENTISH STEAKS

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

8oz RIB EYE – 23.50

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

AVAILABLE FROM 3RD JANUARY

STARTERS

'MINI BRUNCH'
Poached Egg, Black Pudding & Bubble and Squeak with Crisp Bacon

CURRIED SPICED RED PEPPER & SWEET POTATO SOUP
With Lime, Cream & Coriander

CARIBBEAN STYLE FISHCAKE
With Chilli & Sesame Jam

MAINS

4oz 'MINUTE STEAK'
Served with Chips, Tomato & Peppercorn Sauce

SEARED SALMON CUBE
With Tomato & Cucumber Ribbons, Citrus Crème Fraiche & Roasted Baby New Potatoes

WILD MUSHROOM & TARRAGON RISOTTO
With Truffle Oil (Add Seared Chicken Breast - £4.50)

DESSERTS

WHITE CHOCOLATE & VANILLA PANACOTTA
With Amaretti Crumb & Passionfruit Sorbet

DARK CHOCOLATE & RASPBERRY CHEESECAKE
With Fruit Coulis

VEGAN MINTED BERRY PAVLOVA STACK
& Macerated Fruit Compote

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		

PROSECCO & CHAMPAGNE

	Bottle	125ml
PROSECCO		
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 330ml

Corona	4.5
Budweiser	4.5

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

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

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

Fields of Athenry 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
(Also available as Espresso Martini Tree or Pink Gin Martini Tree)