



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

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)

PRESSED BELLY OF PORK 15.95
Served with Truffled Mash Potatoes, Green Veg Bundle, Crackling & 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)

CAJUN FILLET OF SALMON 15.95
With Slow Roasted Tomatoes, Pickled Mint, Lemon Yoghurt, Anchovy Mousse & Roasted New Potatoes

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

STARTERS

SMOKED BBQ PORK RIBS
With Orange & Sesame

SPICED CALAMARI
With Garlic Aioli

TOMATO & OLIVE BRUSCHETTA

MAINS

BEEF STROGANOFF
With Garlic Cream Mash

FIF'S FISHCAKES
In a Prawn & Dill Sauce

BAKED GOATS CHEESE
With Roasted Red Pepper & Salad

DESSERTS

CHOCOLATE & BANANA BREAD AND BUTTER PUDDING

FIF'S KNICKERBOCKER GLORY

OPEN LEMON MERINGUE PIE

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 | 330ml | 4.5 |
| Budweiser | 330ml | 4.5 |

CIDERS

| | | |
|---|--------|-----|
| Kopparberg Passionfruit (500ml), Kopparberg Strawberry & Lime (500ml), Aspall (330ml) | Bottle | 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)