



## A LA CARTE MENU

### NIBBLES

**SALT-CRUSTED SOURDOUGH BREAD 4.50**  
Salted Butter, Balsamic Vinegar & Tomato Cream Cheese  
(m)(g)(v)

**MARINATED MIXED OLIVES 2.95**

**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)

**FIFI'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 – 26.50

8oz HAND ROLLED PRIME FILLET – 28.95

18oz CHATEAUBRIAND (for 2) – 65

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

## 2 COURSE SET MENU - £15 MONDAY TO THURSDAY

### STARTERS

**GOATS CHEESE BON BONS**  
With chili jam

**SMOKED SALMON PARFAIT**  
With flaked salmon, caper berry and pickled  
Cucumber ribbons

**BRAISED BEEF CROUQUETTE**  
With a Beef jus

### MAINS

**CLASSIC "PORK 3 WAYS"**  
Fillet, black pudding, crackling with fondant potato  
and apple cider jus

**FIFI'S STYLE SEAFOOD PAELLA**  
With or Without chorizo

**CHARGRILLED MEDITERRANEAN VEGETABLE  
COUS COUS SALAD**  
With spiced feta citrus dressing

**DONUT BURGER**  
With crispy bacon, American cheese, roquette,  
maple, mayo, chips and slaw, Drizzled with Maple  
Syrup on top

### DESSERTS - £5 extra

**SUMMER BERRY COMPOTE**  
with amaretti crumb and vanilla ice cream

**LAYERED TRIPLE CHOCOLATE CHEESECAKE AND  
RASPBERRY DRIZZLE**

**BRANDY SNAP BASKET**

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)	23.95	8.50	7.50
Waipara Hills Marlborough Sauvignon Blanc (New Zealand)	25.95	8.95	7.95
Gavi di Gavi, Toledana (Italy)	28.95	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)	23.95	8.95	7.95
Passori Rosso (Italy)	27.95	9.95	8.95
Portillo Malbec (Argentina)	29.95		
St Hallett Faith Shiraz (Australia)	36.95		
The Federalist Zinfandel (USA)	39.9		
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	125 ml
Il Baco Da Seta Prosecco (Italy)	24.95	5.95
Baco Da Seta Magnum Prosecco (Italy)	49	
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

	Bottle	7.95
Louis Dornier Brut	55	7.95
Tattinger Brut	65	
Tattinger Prestige Rose	75	
Laurent Perrier Rose	90	
Dom Perignon Brut	230	
Krug Grande Cuvee	250	
Louis Roederer Cristal	350	

## BEERS AND CIDERS

### DRAUGHT

	PINT	HALF
Nellie Gerkins Lager	4.50	2.25
Poretti Lager	5.20	2.60
Shed Head IPA	4.90	2.45
Guinness	4.90	2.45
Magners Irish Cider	4.60	2.30

### BOTTLES

	330 ml
Corona	4.5
Budweiser	4.5

### CIDERS

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

## COCKTAILS

### Nellie Gerkin £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!

### Mu Mu Picante £9

This Spicy yet herbaceous number beautifully complimenting Tequila and lime, will definitely leave your mouth watering

### Whiskey in the Jar £9

Wait! don't be intimidated, this drink isn't just for your hairy chested Irishman - this brings out the softer side to this age-old spirit, with Rhubarb, Caramel and mint notes it's a great way for all to enjoy

### Lemon Meringue Martini £9

Sweet, light, and citrusy - it feels like drinking a lemon infused cloud

### Lord of the Dance £9.5

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

### Pornstar Martini, Espresso Martini or Pink Gin Martini £9.90

No explanation needed for these classics!

### PORNSTAR MARTINI TREE £85

9 Porn-star Martinis & 9 Shots of Prosecco served on our Handmade Wooden Tree  
(Also available as Espresso Martini Tree or Pink Gin Martini Tree)