

From The Sea

Battered Calamari Rings

Garlic Aioli
5.95

Half Pint of Atlantic Prawns

Marie Rose Sauce
6.95

Lightly Floured Crispy Whitebait

Tartare Sauce, Fresh Lemon
5.95

Rock Oysters

Lemon, Shallot Vinegar, Tabasco
2.95 per oyster 13.95 (6 oysters) 26.95 (12 oysters)



From The Bar

By The Glass

Laurent Perrier Rosé
125ml 15.95

Laurent Perrier Brut
125ml 12.95

House Champagne
125ml 9.95

Prosecco
125ml 7.50

Peach or Passionfruit Bellini
125ml 7.95

Starters

Crab Cakes

Mango & Avocado Salsa
6.95

Chicken Satay

Marinated Chicken Fillet, Peanut,
Chilli & Honey Sauce
6.50 (G)

Mini Pork Schnitzel

Braised Gem Lettuce, Pepper Sauce
6.50

Moules Marinière

Rope Grown Mussels, Steamed in a
White Wine, Garlic, Shallot and Parsley
Cream Broth, Artisan Bread
8.95 (G)

Sautéed Mushrooms

Garlic & Kentish Blue Sauce, Parmesan Crumb
5.95

Traditional Prawn Cocktail

Gem Lettuce, Marie Rose Sauce,
Wholemeal Bloomer
7.50
- - -

Mains

Pan Seared Seabass Fillet

Chefs Bouillabaisse (Calamari, King Prawn,
Mussels, New Potatoes & Vegetables in a
Tomato & Saffron Sauce)
16.95

Supreme of Chicken

White Wine & Tarragon Sauce, Wild Rice
13.95

Pan Seared Fillet of Hake

Sautéed Baby New Potatoes, Roasted
Vegetables, Tomato, Caper & Olive Sauce
15.95

Moules Marinière

Rope Grown Mussels, Steamed in a
White Wine, Garlic, Shallot and Parsley
Cream Broth, French Fries Bread + 2.00
15.95

Homemade Beef Burger

Brioche Bun, Onion Jam, Homemade Coleslaw,
Gherkin
Chunky Chips or French Fries
Smoked Streaky Bacon +0.75 Kentish Cheddar + 0.75
11.95

Wild Mushroom & Butternut Squash Risotto

Wild Rocket, Pesto, Pine Nuts
14.95

Traditional Fish & Chips

Crisp Batter, Mushy Peas,
Chunky Chips or French Fries
14.95

38 Day Aged Prime Local Steaks

10 oz Ribeye 22.95

8oz Fillet 25.95

Vine Cherry Tomatoes, Field Mushroom
Chunky Chips or French Fries
Peppercorn or Kentish Blue Sauce +2.00

Mushroom & Halloumi Burger

Brioche Bun, Onion Jam, Cos Lettuce, Tomato
Chunky Chips or French Fries
Smoked Streaky Bacon +0.75
14.95

Salt Marsh Lamb Rump

Colcannon Mash, Rosemary Jus, Chanteney
Carrots & Tender Stem Broccoli
17.95

Cold Poached Salmon Fillet

Mixed leaves, Baby New Potatoes,
Cucumber & Dill Mayonnaise
14.95

Extras

Chunky Chips 2.95 French Fries 2.95 New Potatoes 2.95 Seasonal Vegetables 2.95
Mixed Salad 2.95 Coleslaw 2.95 Tomato & Red Onion 2.95 Bloomer Bread 2.00

Traditional Sunday Roast Available



@hythebayrestaurant



01303 233844



reservations@hythebayrestaurant.co.uk

If you have any questions regarding our ingredients,
or if you have allergy or intolerance, please speak to your server before you order your meal.