

MENU

ALL OUR DISHES ARE MADE TO ORDER USING FRESH LOCAL INGREDIENTS. THIS MAY RESULT IN A SLIGHTLY LONGER PREPARATION TIME DURING THE PEAK PERIODS. WE APPRECIATE YOUR PATIENCE AND ASSURE YOU IT WILL BE WORTH THE WAIT!



FOR THE TABLE

- CRISPY CAJUN COCKLES (GF) £4.5
- SPICED PRAWN CRACKERS (GF) £3
- ANCHOVIES (GF) £4
- OLIVES (GF)(VE) £4.5
- BREAD & SEAWEED BUTTER (GFO) (V) £4

STARTERS

- SALT & CHILLI SQUID (GF) (DF) £8.5
Nam Jim & Lime
- CRISPY CORN RIBS (GF) (V) (VEO) £7.5
Garlic, Truffle Aioli & Parmesan
- PULLED PORK TACO (GFO) £8
Mango Salsa, Coriander & Chilli Salad
- CIDER & SAGE GLAZED CHICKEN WINGS (GF) £8.5
Celeriac & Apple Slaw
- TORCHED MARINATED MACKEREL (GF) £9
Beetroot Puree, Horseradish Creme Fraiche & Blackberry

SHELLFISH

- MALDON ROCK OYSTERS (GF) £3.5 EACH
Mignonette, Lemon & Tabasco
3 For £10 6 For £19 12 For £36 24 For £70
- HALF OR WHOLE SOUTH COAST CRACKED CRAB (GF) £13/25
Enjoy Hot with Garlic & Chilli Butter or Cold with with Nam Jim & Lime
- STEAMED CORNISH MUSSELS (GFO) £11/19
Shallot, Garlic & Parsley Cream Sauce. Served with Bread
- HALF OR WHOLE LOBSTER (GF) Market Price
Served with Fries & Salad. Enjoy Hot with Garlic & Chilli Butter or Cold with Garlic Aioli & Lemon
- DRESSED CRAB (GF) (DF) £24
Seafood Sauce, Rocket Salad, Fries & Lemon
- CHILLI & GARLIC TIGER PRAWNS (GF)
Chilli, Garlic Butter & Lemon
3 For £7 6 For £13 12 For £20 24 For £38

SEAFOOD PLATTERS

PERFECT AS A STARTER OR MAIN TO SHARE.....OR NOT!

- FRUIT DE MER (GF) £24PP
3 x Rock Oysters, ½ South Coast Crab, Clams, Cockles, 3 x Crevettes, Aioli & Shallot Vinegar
- PEBBLES ULTIMATE FRUIT DE MER (GF) £125
Whole Lobster, 6 x Rock Oysters, Whole South Coast Crab, Cockles, 6 x Crevettes, Clams, Aioli, Shallot Vinegar & any 3 Sides

PEBBLES SEAFOOD BOILS

STEAMED IN A CREOLE & CAJUN INSPIRED BUTTER SAUCE

- SKINNY DIP (GF) £35 FOR 1
5 x Tiger Prawns, 10 Clams, 10 mussels, Corn, ½ South Coast Crab, & Potatoes
- SILVER SURFER (GF) £56 FOR 1 OR 2
½ Lobster, 5 x Tiger Prawns, 10 Clams, 10 Mussels, Corn ½ South Coast Crab, & Potatoes
- BOAT PARTY (GF) £135 FOR UP TO 4
Whole Lobster, 16 Tiger Prawns, 20 Clams, 20 Mussels, Corn, Whole South Coast Crab, & Potatoes

MAINS

- BATTERED FISH & CHIPS (GF) £18.50
Tartare Sauce, Mushy Peas & Lemon
- PAN FRIED SEABASS FILLET (GF) £22.5
Charred Leeks, New Potatoes, Wholegrain Mustard & Cider Sauce
- 8OZ SIRLOIN STEAK (GF)(DF) £27
Chunky Chips, Battered Onion Rings & Rocket Salad
ADD GARLIC BUTTER, PEPPERCORN SAUCE OR BLUE CHEESE SAUCE £2
- DAY BOAT FISH (GF)
See the Specials Board
- CONFIT DUCK LEG (GF) £21
Fondant Potato, Hispi Cabbage, Red Wine & Blackberry Sauce
- WILD MUSHROOM & LEEK RAVIOLI (V) £16
Crispy Capers, Fresh Herbs & Truffle oil

BURGERS & ROLLS

- SOUTHERN FRIED FISH BURGER (GFO) £17.5
Sesame Bun, Lime Aioli, Salad & Fries
- MOVING MOUNTAINS BURGER (VE) £15.5
Sesame Bun, Crisp Lettuce & New Potatoes
- PEBBLES BEACH BURGER (GFO) £17.5
Sesame Bun, Beef Patty, Smoked Bacon, Garlic Truffle Aioli, Cheddar & Fries

SIDES

- CHUNKY CHIPS (GF) (DF) £4.5
- BATTERED ONION RINGS (GF) £4.5
- SKINNY FRIES (GF) (DF) £4.5
- NEW POTATOES (GF) £4.5
- DRESSED MIX SALAD (GF) £4.5
- CRAB LOADED FRIES (GF) (DF) £9
Fries Topped with White Crab Meat, Chilli & Creme Fraiche

INFORMATION KEY

GF = GlutenFree, GFO = Gluten Free Option available upon request, VE = Vegan, VEO = Vegan Option Available. V = Vegetarian. Please mention allergens to a member of staff when ordering. We endeavour to remove all bones and broken shells from our dishes however, this cannot be guaranteed.