

THE BAY RESTAURANT

@ THE WHITE CLIFFS HOTEL

LOCAL HONEST COMFORTING FREE-RANGE TRUSTWORTHY REAL AFFORDABLE HEART-WARMING RE-ASSURING QUALITY VALUE LOVED

LOCAL HONEST REAL

We go a long way to stay close to home when sourcing the finest Kentish produce to use in our kitchen. From locally reared Berkshire black pigs to fruit and vegetables from our own allotment. By use of sustainable, local & seasonal produce we adhere to our values of community and partnership yet we do enjoy the freedom to explore further & discover excellence from beyond the locality. So don't be surprised to see scallops from Shetland or sustainably line caught sushi-grade tuna from Sri Lanka.

HEART-WARMING LOVED

Our ambition is to create a positive, healthy environment in which to enjoy a special dining experience. A place to escape and feel loved. Don't expect a hug and a kiss from the chef! But do expect food that has been prepared with your happiness in mind, something that will put a smile on your face and warmth in your heart.

FREE-RANGE COMFORTING

Meat that comes from animals that have lived a life in free-range conditions tastes better – fact! Most of our great meat comes from nearby farms & game from carefully managed local estates.

AFFORDABLE TRUSTWORTHY

It really shouldn't cost the Earth for a little well deserved luxury in life. That's why we believe in offering outstanding value for money for well prepared and served food that won't break the bank. We truly believe that the price you pay matches the food and service that you receive. We hope that you'll think the same way too...

Gavin Oakley
Patron

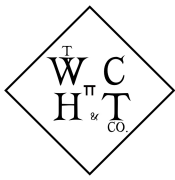
THE WHITE CLIFFS
HOTEL & TRADING COMPANY
AND
THE BAY RESTAURANT

HIGH STREET
ST.MARGARET'S-AT-CLIFFE
NR DOVER
KENT CT15 6AT

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VAT NO. UK 397 8827 70
THE WHITE CLIFFS & THE BAY RESTAURANT
PART OF WALLETT'S COURT PARTNERSHIP
REGISTERED NO. 1195826

PARTNERS CHRIS OAKLEY
LEA OAKLEY, CRAIG OAKLEY
GAVIN OAKLEY, JUSTINE OAKLEY
& WALLETT'S COURT LTD.



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THE BAY LUNCH

February 2010

STARTERS

£

ROCK OYSTERS with chorizo, lemon and shallot, raspberry vinaigrette	each	1.5
SWEET POTATO CHOWDER with raclette & toasted almonds		5
SUSSEX CROSS GOAT'S CHEESE FRITTERS with fig jam-pote		6
HOME-MADE SMOKED HADDOCK FISH FINGERS with pea shoots, pea purée & mint vinaigrette		6
HAM HOCK TERRINE with Oakley's hot picallili & soda bread		5.5

MAINS

FISH & 'REAL PROPER CHIPS' beer-battered cod with tartare sauce, chips & mushy peas	9.5
FREE-RANGE CHICKEN BREAST with choucroute, smoked sausage, pancetta & roast potatoes	9.5
ROMNEY MARSH LAMB STEW with dumplings, pearl barley & winter veg	8.5
PORTOBELLO MUSHROOMS ON TOAST with Kentish Brie & spinach	7.5

SUNDAY SPECIAL £10

ROASTED 28 DAY MATURED ALKHAM VALLEY BEEF with Yorkshire puds, roasties & winter vegetables

EXPRESS LUNCH £10

PAN-FRIED WOOD PIGEON BREAST with white pudding, carrots & cabbage

DEAL CRAB LINGUINI with bird eye chilli & mint

GOAT'S CHEESE CROSTINI with winter greens

CHOOSE ONE OF THE ABOVE Includes a glass of house wine

Not available on Sundays

SIDES £

BOUQUET OF SEASONAL VEGETABLES	2
GREEN SALAD	2
REAL PROPER CHIPS	2

DESSERTS

ROSE BLANCMANGE with hot berry compote	4.5
KENTISH COBNUT TART with prune & Armagnac ice cream	5.5
PANNETONE BREAD & BUTTER PUDDING with cinnamon custard	5.5
VALRHONA DOUBLE CHOCOLATE BROWNIE with Kentish cherry ripple ice cream	5
ICES & SORBETS selection	TWO SCOOPS 4.5
CHEESES with spiced plum & raisin chutney	TWO CHEESES 6

Godminster Cheddar – Ashmore of Kent - Sussex Cross Goat's - Colston Bassett Stilton – Chaucer's Choice Kentish Brie – Sussex Blue - If you prefer your cheeses room temperature, please order at the same time as your first & main course -

If you have any specific dietary requirements or allergies please notify a member of our team.

We do not make a service charge.

An optional 10% service charge is added to tables of 6 persons or more.

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THE BAY DINNER

February 2010

STARTERS

	£
ROCK OYSTERS with chorizo, lemon and shallot, raspberry vinaigrette each	1.5
SWEET POTATO CHOWDER with raclette & toasted almonds	5
SUSSEX CROSS GOAT'S CHEESE FRITTERS with fig jumpote	6
HOME-MADE SMOKED HADDOCK FISH FINGERS with pea shoots, pea purée & mint vinaigrette	6
DEAL CRAB LINGUINI with bird eye chilli & mint	6
PAN-FRIED BERE WOOD PIGEON BREAST with Clonakilty white pudding in a manzanilla reduction	7
HAM HOCK TERRINE with Oakley's hot picallili & soda bread	5.5

MAINS

GRILLED SEA BREAM with a herb sea salt crust, pinenuts, rosemary and apple sauce	15
BOUILLABAISSE OF LOCALLY LANDED FISH with mussels, squid & prawns in a lobster bisque	17.5
ROAST BREAST OF KENTISH PHEASANT with choucroute, smoked sausage, pancetta & roast potatoes	15
SLOW-BRAISED BELLY OF FRUIT-FED FREE-RANGE PORK with caramelised Bramley apples, crackling and sage & onion mash	14.5
CHARGRILLED 28 DAY MATURED ALKHAM VALLEY BEEF SIRLOIN 17.5 FILLET 19.5	
marinated in weiss bier, molasses & smoked bacon with Portobello mushrooms & real proper chips	
ROAST PUMPKIN & SQUASH with baby onions, talegio, winter greens and salsa verde	14

SIDE ORDERS

BOUQUET OF SEASONAL VEGETABLES	GREEN SALAD	2
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DESSERT

ROSE BLANCMANGE with hot berry compote	4.5
KENTISH COBNUT TART with prune & Armagnac ice cream	5.5
PANNETONE BREAD & BUTTER PUDDING with cinnamon custard	5.5
MONTEZUMA'S DOUBLE CHOCOLATE BOOZY TRIFLE with Kentish cherry ripple ice cream	6.5
TRIO OF DESSERTS	9.5
ICES & SORBETS selection	SCOOP 2.5 THREE SCOOPS 5.5
CHEESES with spiced plum & raisin chutney	TWO CHEESES 6.5 THREE CHEESES 7.75
Godminster Cheddar – Ashmore of Kent - Sussex Cross Goat's - Colston Bassett Stilton – Chaucer's Choice Kentish Brie – Sussex Blue	
- If you prefer your cheeses room temperature, please order at the same time as your first & main course -	

COFFEE	fairtrade, organic	CUP	1.5
TEA	fairtrade, organic & hippy tea selection	CUP	1.5
ESPRESSO		SINGLE 1.5	DOUBLE 2
CAPPUCINO, LATTÉ CUP	2	LIQUEUR COFFEE	CUP 4

If you have any specific dietary requirements or allergies please notify a member of our team.

All dishes are prepared in an environment where nuts are used and may contain traces of nuts.

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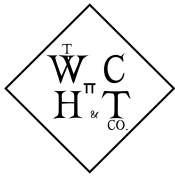
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THE BAY PARTY MENU

February 2010

THREE COURSES £
25

FIRST COURSE

SWEET POTATO CHOWDER with raclette & toasted almonds

SUSSEX CROSS GOAT'S CHEESE FRITTERS with fig jam-pote

HOME-MADE SMOKED HADDOCK FISH FINGERS with pea shoots, pea purée & mint vinaigrette

HAM HOCK TERRINE with Oakley's hot picallili & soda bread

MAIN COURSE

CHARGRILLED SIRLOIN OF 28 DAY MATURED ALKHAM BEEF
marinated in weiss bier, molasses & smoked bacon with Portobello mushrooms & real proper chips

GRILLED SEA BREAM with a herb sea salt crust, pinenuts, rosemary and apple sauce

ROAST PUMPKIN & SQUASH with baby onions, talegio, winter greens and salsa verde

DESSERTS

ROSE BLANCMANGE with hot berry compote

KENTISH COBNUT TART with prune & Armagnac ice cream

PANNETONE BREAD & BUTTER PUDDING with cinnamon custard

CHEESES with crab apple & celery chutney

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