



THE BAY RESTAURANT

@ THE WHITE CLIFFS HOTEL
mar apr may spring 2011

MENU

LUNCH & DINNER
SEVEN DAYS

HOW TO ORDER...
ARE YOU SITTING IN THE BAR,
ON THE TERRACE
OR IN THE GARDEN?
PLEASE PLACE YOUR ORDER
AT THE BAR QUOTING
YOUR TABLE NUMBER.

The
White Cliffs
Hotel
& Trading Co.



and
The Bay
Restaurant

01304 852 229 www.thewhitecliffs.com

STARTERS

CREAMED CAULIFLOWER SOUP toasted almonds & cheese scone	£ 5.50
GLAZED SUSSEX CROSS GOAT'S CHEESE quince & sage jelly with melba toast	5.95
SMOKED WOODPIGEON BREAST SALAD lamb's lettuce, peas, broad beans & mint	6.50
IRISH VENISON TERRINE green peppercorn, pecorino, cobnut & sage pesto	6.95
HOT-SMOKED MACKEREL FISH CAKES rocket & apple salad, horseradish mayonnaise	6.95
HAND-DIVED SHETLAND SCALLOPS Clonakilty black pudding & butternut squash purée	8.50
MUSSELS bowl/big bowl	7.95/11.95
Highland loch rope-grown beauties steamed with thyme, garlic, celery & white wine	

GRILL

CHARGRILLED 28 DAY MATURED ALKHAM VALLEY BEEF	
HALF POUND BURGER black pig bacon, Emmental, truffle oil & skinny chips	10.95
10oz RIB STEAK sage & pancetta, tomato, basil, chilli salsa & garlic parsley skinny chips	18.95
rib steak unlike a lean/mean fillet is marbled with fat so is juicy & full of flavour	
CHARGRILLED MEDALLIONS OF NEW SEASON'S ROMNEY MARSH LAMB RUMP	16.50
roasted garlic, pickled lemon, spinach, white wine jus, matchstick chips	

MAINS

ROASTED CORN-FED CHICKEN BREAST sweetcorn, rainbow chard, new potatoes & Madeira jus	13.95
FISH & 'REAL PROPER CHIPS' beer-battered local fish with tartare sauce, chips & mushy peas	12.95
POACHED HEBRIDEAN LOCH SALMON chorizo, cannellini beans, tomato & mussels	15.95
PORTOBELLO & THYME LINGUINE St. Margaret's Bay truffles, pine nuts, Kentish Brie & spinach	12.50

DAILY SPECIALS Check out the Blackboard in the Bar for locally landed fish, seafood & other oddball bits 'n bobs foraged from our coast & countryside

SIDE ORDERS

BREAD & OLIVES	1.50
SEASONAL VEGETABLES GREEN SALAD REAL PROPER CHIPS	2.95

DESSERTS

TREACLE TOFFEE CREME BRULÉE liquorice ice cream	5.50
BERRY JAMPOTE PAVLOVA with sticky meringue & honeycomb ice cream	5.95
MONTEZUMA'S CHOCOLATE TORTE with limoncello lemon zest syllabub	5.95
VANILLA BLANCMANGE with rhubarb compote and orange sherbet	4.95
PANETTONE BREAD & BUTTER PUDDING with white chocolate custard	6.50
TRIO OF DESSERTS	9.50
ICE CREAMS & SORBETS lovely selection SCOOP 3.25 THREE SCOOPS	5.95
CHEESES with spiced plum & raisin chutney TWO CHEESES 7.50 THREE CHEESES	8.95
Godminster Cheddar - Ashmore of Kent - Colston Bassett Stilton - Chaucer's Choice Kentish Brie - plus Daily Changing Guest Cheeses	
- 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.
All dishes are prepared in an environment where nuts are used and may contain traces of nuts.
We do not make a service charge. An optional 10% service charge is added to tables of 6 persons or more.

LIGHT LUNCHES all £7.95

SMOKED MACKEREL FISH CAKES with rocket salad & chips
or
MOULES ET FRITES thyme, garlic, celery & white wine
or
CHARGRILLED 4oz BURGER bacon, cheese, truffle oil, chips
or
PORTOBELLO & THYME LINGUINE with Kentish Brie & spinach

Not available on Sundays

SUNDAY LUNCH SPECIAL £10

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

FISH & CHIPS TAKE AWAY

Every Night

£7.50

BAR SNACKS

SERVED 12pm - 2pm & 6.30pm - 9pm IN THE BAR, LOUNGE OR GARDEN

ENGLISH NACHOS Ashmore Cheddar, tomato chutney, hot pickles & sour cream	for one/two	4.50/7.95
HOT SPANISH CHORIZO with bread		4.50
BALLPARK CHIPS skinny ones with garlic & parsley (Like the ones at San Francisco Giants Stadium)		3.50

SANDWICHES

SERVED 11am - 11pm IN THE BAR, LOUNGE OR GARDEN

HAM & MUSTARD or SWISS CHEESE & TOMATO or SMOKED SALMON & ROCKET	4.50
White or Wholemeal with salad garnish & crisps	

DRINKIES

COFFEE	£ 1.75
POT OF TEA	1.75
HIPPY TEAS	1.75
ESPRESSO	1.75
DOUBLE ESPRESSO	2.25
CAPPUCINO	2.25
LATTÉ	2.25
LIQUEUR COFFEE	4.50
KENTISH CREAM TEA	5.25
with 2 scones, jam & cream	
SCONE with jam & cream	1.95

Teas & Coffees are all Fair Trade

THE WHITE CLIFFS
HOTEL & TRADING COMPANY
AND
THE BAY RESTAURANT

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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



THE BAY RESTAURANT
WINE LIST

WHITE	Grape	Origin	£ 175ml Glass	£ Bottle	
1	Sauvignon Blanc La Paz 10	Sauvignon Blanc	Chile	3.95	15.50
2	Bastien Cave de Plaiment 10	Sauv. B/Colombard	SW France	3.95	15.50
3	Piesporter Michelsberg 09	Riesling	Germany	3.95	15.50
4	Pinot Grigio Via Nova 10	Pinot Grigio	Italy	4.50	17.95
5	Viognier Reserva, De Gras 10	Viognier	Chile		18.95
6	Biddenden 09	Ortega	UK		17.95
7	Man 09	Chenin Blanc	S. Africa		19.95
8	Moa Ridge 08	Sauvignon Blanc	NZ		24.95
9	Sancerre, Domaine du Carrou 09	Sauvignon Blanc	France		25.95
10	Gavi di Gavi, Ascheri 09	Cortese	Italy		24.95
11	Chablis 09 Pico Race	Chardonnay	France		26.95
12	Yering 06	Chardonnay	Australia		21.95
13	Skillogalee 10	Riesling	Australia		20.95
14	Tooma River Pinot Grigio 09	Pinot Grigio	Australia		19.95
15	Meursault JM Gaunoux 07	Chardonnay	France		34.95

PINK			175ml Glass	Bottle	
18	Rosato Veronese, Veritiere 09	Corvina Veronese	Italy	4.25	17.50
19	Sancerre Dom. des Vieux Pruniers 09	Pinot Noir	France		24.95

RED			175ml Glass	Bottle	
22	Merlot La Paz 09	Merlot	Chile	3.95	15.50
23	De Gras 09	Cabernet Sauvignon	Chile	4.50	17.95
24	Man 09	Pinotage	S. Africa		18.95
25	Peter Lehman Barossa Valley 08	Shiraz	Australia	4.50	21.95
26	Gribble Bridge 09	Dornfelder	UK		16.95
27	Chateau Nicot 06	Merlot/Cab/Franc	France		20.95
28	Brouilly Louis Tête 09	Gamay	France		24.95
29	Santa Ana Eco 10	Malbec	Argentina		22.95
30	Skillogalee, 'The Cabernets' 06	Cab.Sauv/Franc	Australia		25.95
31	Chianti Classico Fonterutoli 08	Sangiovese	Italy		24.95
32	Yering Station 08	Pinot Noir	Australia		27.95
33	Manso de Velasco 05	Cabernet Sauvignon	Chile		36.95
34	Chateauneuf du Pape, Chante Cigale 06	Grenache*	France		37.95
35	Thornbury Estate 07	Pinot Noir	New Zealand		28.95

SWEET ½ Bottles			125ml Glass	Bottle	
41	Weltwevrede 07	Gold Muscat	S. Africa	5.75	15.95
42	Monbazillac 04	Muscat	France	6.5	17.95

FIZZ			125ml Glass	Bottle	
50	Gribble Bridge Sparkling 04		Kent UK	32.95	
51	Champagne Henriot Brut Souverain NV		France	7.95	42.95
52	Veuve Cliquot NV		France		49.95
53	Bollinger NV		France		59.95
54	Dom Perignon 00		France		179.95

THE BAY RESTAURANT
BAR LIST

DRAUGHT	pint
Beck's Vier	3.6
Bitburger	3.95
Adnams	3.5
BOTTLES	330ml
Peroni	3.25
Leffe Blond	3.25
Guinness	3.25
Bitburger Drive	2.5
	500ml
Erdinger	4.25
St. Peter's Bitter	3.50
Gadd's	3.50
Weston's Cider	3.75
BAR NECESSECITIES	25ml
Gin	2.50
Vodka	2.50
Whisky	2.50
Rum	2.50
House Spirits	2.50
	+ mixer 4.25
Premium Sprights	4
	+ mixer 5.50
Sherry	4
Malt Selection	from 3.50
Port	4
Liqueurs	3
SOFT	
Cola, Lemonade,	1.75
Curious Cola	2.50
Ginger Beer	2.50
Orange Jigger	2.50
Victorian Lemonade	2.50
Schweppes	1.75
Juice	1.75
Apple, Orange, Cranberry	1.75
Kingsdown Water Glass	1.75
Kingsdown Water Bottle	3.95

GUEST BEERS, ALES & WINES
WATCH THIS SPACE...

All wine prices include Vat.

Vintages may differ from those published without notice, please check label on presentation. Check the label for alcohol content.

We advise that you drink wine in moderation.

Don't drink and drive.

Mind the gap.

Don't eat yellow snow.

Don't feed the lions.

Any unsupervised children will be given a free puppy and a double espresso.

Don't say we didn't warn you!