



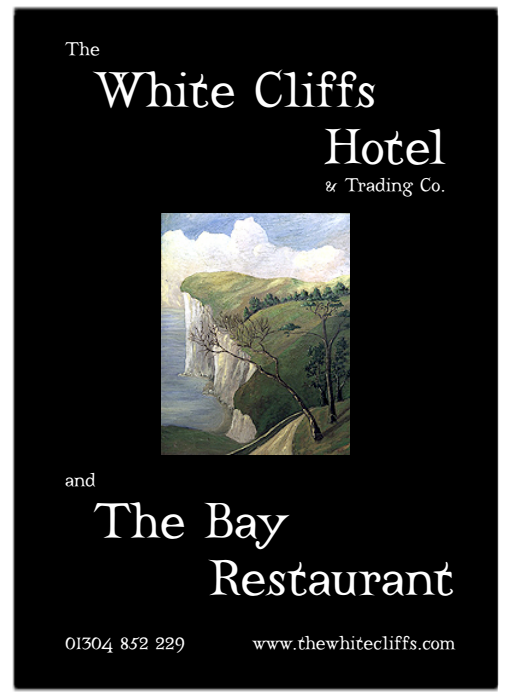
THE BAY RESTAURANT

@ THE WHITE CLIFFS HOTEL
dec jan feb winter 2011/12

MENU

LUNCH 12-2pm Mon-Sat
12- 3pm Sundays
DINNER 6.30-9pm Mon- Sun

*****HAPPY DAYS*****
We really do love looking after you guys! Let us know straight away if there's anything we can do to make your day a better one... Peace & Love x



STARTERS

ROASTED PARSNIP & APPLE SOUP with nutmeg cream	£ 4.95
KENTISH BRIE FRITTERS with ginger & chilli jam	5.95
HAM HOCK TERRINE with grain mustard pickle & melba toast	5.95
ROASTED 'BERE WOOD' PIGEON BREAST with garlic buttered woodland mushrooms on toast	6.95
CRISPY WHITEBAIT & DEEP-FRIED PICKLED PEPPERS with lemon & basil sour cream dip	6.50
HOT-SMOKED SALMON FISH CAKES with rocket salad & wasabi mayonnaise	6.75
STEAMED ROPE-GROWN MUSSELS pastis, fennel, celery, thyme & garlic	7.50/11.95

GRILL

CHARGRILLED 8oz SIRLOIN STEAK of 28 DAY MATURED ALKHAM VALLEY BEEF Black Pearl Ale & molasses marinade, bacon, spinach, portobellos, triple-fried chips	17.95
GRILLED MONKSHILL FARM PORK CHOP or KENTISH WILD BOAR BANGERS with hot ham hock hash and pickled apple & cabbage	15.95/9.95

MAINS

ROASTED BREAST OF KENTISH PHEASANT sage & onion stuffing, devils on horseback, bread sauce & sprouts, cranberry gravy	15.95
HEBRIDEAN LOCH SALMON cream & Biddenden's sparkling sauce with a julienne of carrots & leeks	15.95
FISH & 'REAL PROPER CHIPS' beer-battered local fish with tartare sauce, chips & mushy peas	11.95
GOAN FISH CURRY with coriander, coconut, ginger, prawns & local white fish	15.50
WILD MUSHROOM & SPINACH 'WELLINGTON' with a spiced cranberry relish	13.50

SIDE ORDERS

BREAD & OLIVES			1.95
BUTTERED GREENS	CHANTENAY CARROTS	GREEN SALAD	2.95
REAL PROPER CHIPS	BUTTERY MASH	SKINNY CHIPS	2.95

DESSERTS

CLEMENTINE CREME BRULÉE cinnamon ice cream	5.50
CARAMELISED BRAMLEY APPLE with 'frozen' apple-ripple custard & oat crumble	5.95
BLACK FOREST CHOCOLATE BROWNIE black cherry ice cream	5.95
BERRY PAVLOVA sticky meringues & honeycomb ice cream	5.50
STICKY TOFFEE PUDDING with vanilla yoghurt parfait	5.95
CHEF'S TASTING PLATE	9.50
ICE CREAMS & SORBETS lovely selection	SCOOP 3.25 THREE SCOOPS 5.95
CHEESES with plum & apple 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.

BAR SNACKS

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

NACHOS Ashmore Cheddar, tomato chutney, hot pickles & sour cream for one/two	4.50/7.95
HOT SPANISH CHORIZO or BLACK PIG CHIPOLATAS with fried bread	4.50
BALLPARK CHIPS skinny ones with garlic & parsley (Like the ones at The 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 white or wholemeal with salad garnish & crisps	£ 4.65
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TAKE AWAY

FRYING TONIGHT & EVERY NIGHT 6.30pm - 9pm

FISH & 'REAL PROPER CHIPS' beer-battered local fish & chips	£ 5.95
MUSHY PEAS	1.50

WINTER WARMERS

£7.95 each

- HOT-SMOKED FISH CAKES with wasabi mayo, salad & chips
 - or
 - WHITEBAIT & CHIPS sour cream dip & side salad
 - or
 - BEEF BRAISED IN RED WINE dumplings & greens
 - or
 - WILD MUSHROOM CLABATTA garlic & parsley butter
- Available Mon-Sat
Lunchtime Only
Not available on Sundays

SUNDAY ROAST

ROAST OF THE DAY

£9.95

kids under 12
£6.50

Full Menu also Available
Served 12 'til 3pm

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

AFTERNOON TEA

KENTISH CREAM TEA with 2 scones, jam & cream	4.95
TEA & TOASTED CRUMPETS (2) with honey & butter	4.75
FESTIVE TEA - mulled wine with 2 mince pies (Dec' Only)	5.95
MINCE PIE (Dec' Only)	1.50
SCONE jam & cream	1.75
CRUMPET honey & butter	1.50

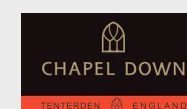
THE BAY RESTAURANT WINE & DRINKS LIST

		£ 175ml Glass	£ Bottle
HOUSE RECOMMENDATIONS			
1	White - La Paz Chilean Sauvignon Blanc 2011 <i>A crisp, refreshing glass on its own or great with our fish dishes.</i>	3.95	16.50
18	Rosé - PG Pretty Gorgeous 2010 <i>This is a delightful and dainty rosé from South West France - Brings back memories of last Summer...</i>	4.50	17.95
22	Red - La Paz Chilean Merlot 2010 <i>Maximum Pluminess. So they say. Try this with the pork chop or a tasty burger.</i>	3.95	16.50
WHITE WINES			
3	Piesporter Michelsberg Riesling 2010	3.95	15.95
4	Pinot Grigio Via Nova, Italy 2010	4.65	18.95
5	Fiano 2010 Italian White International Wine Challenge Silver Medal Winner <i>Will go down well with any fish like and will be a perfect partner with roasted poultry.</i>		18.50
6	De Gras Chilean Viognier Reserva, 2010		19.95
7	Mariona 2010 from Alicante <i>Viva Espana! Exotic, delicious, seductive. It's big yet elegant - will go fabulously with something spicy...</i>		19.50
8	Biddenden's Kentish Ortega 2010 <i>Local wine for memories of summer in The Garden of England.</i>		18.95
9	Muscadet de Sevre et Maine sur lie, Château du Poyet 2010 <i>Traditionally Muscadet is paired with fish. So, why not give this a go with a lovely grilled fish dish.</i>		18.50
10	Man Vintners South African Chenin Blanc 2010 <i>Crisp, sweet citrus aromas backed by refreshing acidity & minerality characterise this wine from a cool coastal vineyard.</i>		19.95
11	Mansion House Bay New Zealand Sauvignon Blanc 2010 International Wine Challenge Silver Medal Winner <i>You simply have to try this with the salmon. Sally P. loves this one in a big glass chilled to within an inch of it's life!</i>		26.95
12	Sancerre, Domaine du Carrou 2010		31.50
13	Gavi di Gavi, La Minaia 2010 Gambero Rosso Tre Bicchieri - Italy's most prestigious wine award! <i>Crisp and dry, with a hint of ripe pears and a complex array of red and green apples. Mama Mia!</i>		25.95
14	Chablis 2009 from Pico Race		28.95
15	Little Yering Station Australian Chardonnay 2009		21.50
16	Skillogalee Australian Riesling 2010 <i>Drink this aromatic but dry beauty now with the fish cakes or the fish curry or on its own as a delicious aperitif.</i>		26.95
ROSÉ WINES			
19	Rosato Veronese, Veritiere 2010 Italy		19.95
20	Sancerre Dom. des Vieux Pruniers 2010		27.95
RED WINES			
23	De Gras Chilean Cabernet Sauvignon 2010	4.75	17.95
24	Man Vintners Pinotage S. Africa 2010 <i>An elegant red, perfectly balanced to ensure a smooth, quaffable wine. Buyer beware... You'll be demanding a second bottle!</i>		18.95
25	Biferno Rosso Riserva - Italy 2007 <i>Very much like a Chateaufeuf du Pape, but nearly half the price. Velvety and harmonious. Delizioso!</i>		19.95
26	Peter Lehman Shiraz Grenache Barossa Valley Australia 2010 <i>Classic Aussie wine from a well respected master. The Grenache grape lends an extra dimension of richness.</i>		22.95
27	Gribble Bridge Kentish Red 2009 <i>Made from Dornfelder grapes in the heart of The Garden of England. Great with grilled meat.</i>		17.95
28	Carignan, Vielle Vignes, Les Archeres 2010 <i>Old Vine grapes make this a gorgeously rich wine with depth and character.</i>		19.50
29	Wildflower "The Gamay" - California 2010 International Wine Challenge Bronze Medal Winner <i>A fabulous New World discovery made with Valdiguie grapes to rival the best of Beaujolais. Try this chilled as an aperitif.</i>		24.95
30	Santa Ana Eco Argentinian Malbec 2010		24.95
31	Skillogalee, 'The Cabernets' Australia 2006 <i>Señor Jim's Favourite comes from un-irrigated, hand-pruned and hand-picked vines 1,500 feet above sea level. Stunning!</i>		26.95
32	Chianti Classico Fonterutoli, Italy 2008		33.95
33	Yering Station Pinot Noir, Australia 2008 <i>An unusually delicate and understated wine from a nation well-known for their bigger, brasher wines.</i>		29.95
34	Rioja Crianza, Vina Cerrada, Spain 2009 <i>Another great wine from Spain's most famous wine region. Full of Mediterranean fruitiness with tobacco undertones. Olé!</i>		23.50
35	Chateaufeuf du Pape, Chante Cigale 2007		38.95
36	Trinity Hill Pinot Noir, New Zealand 2009 <i>Winemaker of 30 years experience John Hancock has done himself proud with this ubercool Pinot Noir.</i>		32.95
FIZZ			
50	Gribble Bridge Kentish Sparkling 2004 <i>White Cliffs bon viveur & general nice guy Mr J. finds this "fresh & sophisticated" preferring it to more pricey champagnes.</i>		33.95
51	Champagne Henriot Brut Souverain NV International Wine Challenge Bronze Medal Winner	7.95	44.95
52	Veuve Cliquot NV		54.95
53	Bollinger NV		69.95
54	Dom Perignon 2000		189.95
THE WINTER HOUSE SELECTION - We've selected this pair as great value, easy drinking wines. Perfect for the party season...			
		175ml Glass	Bottle
61	Fontagaia, Castelli Romani Bianco- Italian White <i>Ripe and clean, this is the perfect match for any fish or great with roasted chicken.</i>	3.75	£13.95
62	Fontagaia, Castelli Romani Rosso - Italian Red <i>Medium bodied, fresh and fruit-forward, this will pair very well with our lighter Winter starters & mains from the grill.</i>	3.75	£13.95

DRAUGHT	pint
Beck's Vier	3.75
Bitburger	3.95
Adnams	3.50
BOTTLES	
Peroni	330ml 3.25
Leffe Blond	3.25
Guinness	3.25
Bitburger Drive	2.50
	500ml
Erdinger	4.25
St. Peter's Bitter	3.50
Gadd's	3.50
Weston's Cider	3.95
Aspall's Cider	4.25
BAR NECESSECITIES	
Gin	25ml 2.50
Vodka	2.50
Whisky	2.50
Rum	2.50
House Spirits	2.50
& mixer	4.25
Premium Spruits	4.00
& mixer	5.50
Sherry	4.00
Malt Selection	from 3.50
Port	4.00
Liqueurs	3.00
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 Gl's	1.75
Kingsdown Water Btle	3.95

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

GADDS'
The Ramsgate Brewery



A word in your shell-like...

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. All wine prices include Vat.

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!