



*“The palate is as worthy and as capable of education as the eye or the ear”*

## Starters

### **The Minnis Home Citrus Cured Salmon**

Lemon – Lime – Orange – Lemon & Lime Foam £8

### **Fresh Rope Grown Scottish Mussels**

Lemon Grass – Garlic – Chilli – Lime £8

### **The Minnis Home Made Pate**

Monkshill Farm Pork & Chicken Liver Pate  
Home Made Piccalilli – Toast £6

### **Four Play Of Fresh Hand Picked Crab**

Tian of Crab & Mayonnaise – Crab & Lobster Bisque  
Crab Cake – Crab Pate £9

### **Breaded Crispy Whitebait**

Fresh Lemon – Salad Leaves – Tartare Sauce £5

### **Pan Fried Shetland Scallops & King Prawns**

Pan Asian Flavoured Glaze – Broccoli – Garlic – Fresh Herbs £10

### **Home Made Soup of the Day**

Please Ask £5

### **Seared Breasts of Wild Pigeon**

Kentish Asparagus – Boiled Hen’s Egg – Salad & Herb Leaves  
Raspberry Dressing £8.50

### **(v) Glazed Garden Pea & Baby Leek Tartlet**

Fresh Garden Herb Salad – Crispy Shallots £6

## Main Course

### **The Minnis Fish & Chips**

Fillet of Battered North Sea Haddock (from sustainable stocks)

Chips – Dressed Salad – Lemon £10

### **Chump Of British Salt Marsh Lamb**

Fresh Rosemary Infused Olive Oil New Potatoes – Slow Roasted Tomato

Smoked Aubergine Puree – Seared Marinated Courgette

Tomato & Lamb Roasting Juices £15

### **Smoke Oil Infused Fresh “Loch Duart” Scottish Salmon**

Home Pickled baby Carrots – Shaved Fennel – Fresh Kentish Asparagus

Fresh Spinach – Madagascan Bourbon Vanilla Oil £14

### **West Coast Hand Dived Scallops**

#### **Shetland Mussels – King Prawns**

Pan Fried in Home Made Asian Spiced Paste

Fresh Tomato Sauce – Bread & Butter £16

### **Roasted Whole Sea Bream**

Flavours of The Mediterranean Sauce – Olive & Tomato Salad

Lemon Oil Scented New Potatoes £14

### **Outdoor Reared Free Range Pork**

Kentish Cider – Fresh Garden Sage – Apple & Celeriac Mash

Broccoli – Light Apple Jus £14

### **Warm Salad of Home Smoked Gressingham Duck Breast**

Mange Tout – Green Beans – Marinated Roast Tomatoes – New Potatoes

Honey – Lemon – Garden Thyme £15

### **Free Range Kentish Ranger Chicken**

Aged Pancetta – Garden Peas – Watercress – Creamy Chicken Stock £12

### **(v) Vegetarian “Steak & Chips”!!!**

Roasted Feta Cheese – Aubergine Textures – Confit Tomatoes

Rosemary Infused Polenta Chips – Pink Peppercorn Dressing £12

Kitchen Special Sea Food Dish

**Whole Roasted Sea Bass**

(a great sustainable fish)

With Nicoise Style Vegetables

( French Beans – Potatoes – Onions – Olives  
Confit Tomato – Boiled Egg – Fresh Herbs  
Anchovies – Saffron Oil )

£15

All main courses are served as complete dishes  
If however you would like any extras please choose from:

**Chef's Potato Dish: £2**

**Selection of Fresh Market Vegetables: £2.50**

**Chef's Dressed Salad: £2.50**

**Chips: £1.50**

**Pan Fried Mushrooms: £2**

**Buttered Garden Peas: £1.50**

**Sautéed Fresh Spinach: £2**

As all of our dishes are cooked to order, please be patient and  
bear this in mind at busy times... Thank-you

We do not charge a service fee as we feel that tipping should be  
left to your discretion

VAT is included in the price at the current rate





## The Minnis Home Made Desserts

### **The Minnis Platter**

**£11**

A selection of the Chef's Home Made Desserts

### **A Plate Of Summer**

**£8**

Strawberry & White Chocolate Cake – Summer Fruits Jelly  
Summer Berry Sorbet – Minnis Meringue Mess

### **Rhubarb Parfait**

**£7**

Ginger Snap Biscuit – Ginger Syrup – Black Olive Soil  
Ginger infused Meringue – Rhubarb Compote

### **Treacle Tart Perfumed With Fresh Lemon**

**£7**

Home Made Clotted Cream and Tahitian Vanilla Ice Cream

### **The Chocolate Explosion**

**£10**

Chocolate – More Chocolate – Even More Chocolate  
A little more Chocolate

### **Cappuccino Crème Brulee**

**£6**

Fresh Vanilla Crème Foam

### **Selection of Ice Creams & Sorbets**

**£4**

### **Cheese Board**

**£6**

Biscuits – Home Made Chutney