

Four Fathoms

A Remarkable award winning pub in Remarkable Herne Bay

AVAILABLE 12.30 - 2.30pm & 5.30-9PM WEDNESDAY TO SATURDAY

☎ 01227 36 44 11 ✉ book@fourfathoms.co.uk

FOR THE TABLE

(as it might be hungry)

Beautiful Olives £3

The best green olives in the world, from Sicily

Loaves and Fishes £4

Garlic white anchovies, aioli, herbs, slithers of bread.

Ultimate Cheesy Chips £12

Whole Camembert de Normandie infused with garlic and rosemary, served with Goose Fat chips, croutons, chutney & pickled veg.

THE BIT BEFORE YOUR MAIN COURSE

MEAT

Little piggy pud makes you feel good £8

Local wild Boar in a suet pastry with roasted root veg purée and Parsnip crisp and wild boar jus.

A Parisian in Beijing £7

Confit of duck spring rolls, Bean sprouts mange tout and red onion. Kentish char siu dressing.

PLANT

Une bouillotte £5

Vichyssoise the classic french soup sounds better than leek and potato soup...but that's what this is. Lovely soup given a fine dining interpretation and served with bread. (Vegan).

Winter Squash Croquette £6

Winter Squash and roasted root vegetable croquettes served with edamame bean relish, saffron mayonnaise coriander oil, pickled sweet chillies. (Vegan)

FISH

Moules Marinieres £7

A Classic to start the new decade.... With a promise we will do more mussel nights in 2020. Fresh mussels in garlic and white wine finished with cream and served with bread and a caviar and aioli amuse bouche.

Marinated Scottish Salmon £8

Fresh marinated Scottish Salmon blood orange dressing, seaweed crisp, sesame seed fleuron, keta caviar.

YOUR MAIN COURSE

MEAT

A cheeky Osso Bucco £17

Our interpretation of the classic Italian slow braise, using Kentish pork cheek finished with gremolata and served with risotto milanese.

1000 mile local beef £17

Slow braised beef shin in a Bourguignon homage jus, heritage carrots, pomme puree and confit shallot.

Steak Burger with bacon and cheese £14

8 oz prime seasoned steak pattie, charcoal bun, mustard mayo, Masadan cheese, gherkin relish, tomato, red onion and bacon with red cabbage and celeriac slaw, fries & Lombardi peppers.

PLANT

How do you pull a Jackfruit? £12

Pulled BBQ'd Jackfruit burger with vegan cheese, beetroot salad, pineapple relish in a beetroot sesame bun. Served with french fries and lombardi peppers and red cabbage slaw. (Vegan)

Posh Gnocchi £14

Sweet potato gnocchi in a rich wild mushroom cream with pine nuts, vegan parmesan, olive oil kalettes, truffle. (Vegan, Contains nuts)

FISH

Cod £19

Pan roasted cod loin with king prawn bisque served with bok choy and an asian arancini interpretation. Contains sesame seeds.

What chefs eat. £15

Vongole

Ask Francois or Joe what their favourite dish is and for a change they both agree on one thing.... linguine vongole..... pasta with palourde clams. Remember to ask for bread to mop up the juices you will want to.

STEAK a la FRANCOIS

Two cuts, your choice

Prime "Faux Filet" Rump £17 or Cotes Du Boeuf (Prime Rib) £46 for 2 (£23 each) plus takeaway bone for the dog/stock

Showing off the heritage and skills of our brilliant head chef *Francois* *Fayd 'herbe de Maudave*... his name is a bit of a mouthful and this dish certainly is. Prime 28 day single muscle rump steak, shallot & watercress salad, with a bone marrow bordelaise jus and pomme frites ...because it is steak and chips after all.

TO FINISH YOU OFF..... Ask to see our dessert menu