

Four Fathoms

Kent Life Pub of the Year

A Remarkable Pub in Herne Bay

MENU AVAILABLE 12.30 - 2.30PM & 6-9PM WEDNESDAY TO FRIDAY and 1-9PM SATURDAY

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

FOR THE TABLE

(as it might be hungry)

Loaves and Fishes £4

Garlic white anchovies, aioli, herbs, slithers of bread

Olives £3

'Amazing' nocellara Sicilian olives

Toast and Marmite Butter £3

Toasted brioche with whipped Marmite butter

THE BIT BEFORE YOUR MAIN COURSE

MEAT

Weekend in Bologna £6

Parma ham, Sicilian crumb, small leaves, basil, aioli and mango three ways with a Parmesan chaser

Andalucian Scotch Egg £6

Six quid for a Scotch egg, it had better be special! We, and all who have eaten it before, believe it is... served with saucy dots

Pork Rillettes £6

Our coarse pork pâté served with mustard and honey gel, cornichons, apple sauce with fennel pollen and rustic bread

FISH

Mackerel Pâté £6

Smoked local mackerel seasoned with capers and horseradish, served with a shot of the Mediterranean and slithers of bread

Whitebait £6

Whitebait and decadence

Take the Gambas Pil Pil £8

Extreme lemon + king prawns + garlic + chilli = bread + dirty fingers. Towel provided

Calamari goes Fine Dining £6

Salt and pepper calamari, white anchovies, roughed-up rocket, squid ink mayonnaise, aioli, chimichurri herb dressing and mustard and honey gel

NO MEAT OR FISH

Wine and Cheese £5

Long aged picante Gorgonzola cheese, merlot red wine poached pear, rocket, herbs, honey spots, mustard dressing, and barberries

Deforestation £6

Charred asparagus, French dressing, walnuts, mulberries, red pepper reduction, forest floor cous cous, mayonnaise, aged balsamic and leaves, honey, burnt herb aroma

YOUR MAIN COURSE

FROM THE SEA

Fish Pie in 3D £15 If you could reinvent the classic fish pie, redevelop it by fixing the weaknesses and accentuating the greatness, what would it look like... we think this. Expect lots of fish and seafood, some creamy mash, peas, soft bits and crispy bits

Mussels and King Prawns Swimming in Broth £15 Mussels and shell on king prawns swimming freely in a Tuscan white bean, tomato and white wine broth. Served with a caviar amuse bouche to let it cool down and bread for plate cleaning at the end

Non Creepy Soft Shell Crab Burger £14 Seasoned crunchy soft shell crabs, with crisp leaves, tomatoes, aioli and chimichurri tartare sauce in an open brioche bun served with samphired fries and heat to the side

FROM THE LAND

Duck Done Well But Never Well Done £16 Pan seared duck breast (served pink), Port, red wine, peppercorn and forest fruits glaze, sauté potatoes, pea shoots, pickled radish

Mushroom Stroganoff's Holiday in Palermo £12 Mushrooms cooked in a rich sauce flavoured with Gorgonzola cheese, a hint of paprika (natural umami) with totally 'wild rice', lemonged pea shoots, walnuts and beetroot

Kentish Chickens Spanish Vacation with a Parisian Stopover £14 Bone in supreme of Kentish free range chicken, petit pois, chorizo, duck fat sauté potatoes, white wine and garlic tarragon jus, micro chefs hat to take home

Steak Burger Double cheese £12 8 oz prime seasoned steak pattie (pink), brioche bun, MAC Sauce, Swiss cheese, rarebit, gherkin, dressed leaf challis, "onions" and fries

Middle East Masterpiece Halloumi Burger £12 Pan fried halloumi cheese, truffled mushroom, hummus, herbed tomatoes in Brioche, leaf challis, olives and fries

As an authentic Hungarian Beef Goulash as we can make without relocating to Budapest £14 From an authentic recipe from Joe's friend Lukasz; expect slow cooked tender beef, sweet paprika flavours, red peppers finished with sour cream and chips and bread for mopping

STEAK

Two cuts, two ways

Prime "Faux Fillet" Rump £16 or Côtes du Boeuf (prime rib) £40 for 2 (£20 each) *plus takeaway bone for the dog/stock*

Choose your style...

Steak & Chips Circa 1970

Nod to the Berni brothers With Diane pepper sauce, oven dried tomato mushroom, truffle reduction, frazzled leeks, pea guacamole. French fries because it is steak and chips after all, or sauté potatoes if you ask nicely

Tagliata di Manzo

Every Italian Holiday Classic Italian ingredients; tomatoes, fresh rocket leaves, shaved 5 year Parmesan, balsamic reduction, salsa verde with herbed sauté new potatoes to the side

TO FINISH YOU OFF

Chocolate £6

Rich chocolate delice, Amaretti crumb, vanilla parfait

Non sobering sorbet £6

Lemon and Mango Sorbet, fresh mango, mango coulis, and as if it was not tart enough, raspberry coulis. With a shot of lemoncello because life is about balance.

Monks Boozy Cobnut Affogato £6

Coffee, cobnut ice cream, vanilla gelato, Frangelica hazelnut liqueur to combine at the table. Monks bell ring free of charge

Bavarian Bread & Butter Pud £6

Chocolate, cherry and vanilla brioche pudding served with fresh double cream

Ask for our list of nightcaps to properly finish you off

Hot Cheese: Go for Gorgonzola £6

Charred before serving, with rocket, poached pear and wheat crackers, frozen grape palate cleanser Add a Ramos Port for £2.80

Rare Rarebit Brioche £4

Very Posh cheese on toast. Made with love & Black stout.

AWARD WINNING ROAST AVAILABLE SUNDAYS 12.30 UNTIL 4PM

Be in with the cool kids and follow us on Facebook and Instagram for special cool kid only invitations and other events

Written allergy information is available on request. Please speak to a member of staff if you have a food allergy or intolerance ¹¹¹⁸

Four Fathoms

MANIFESTO

A Remarkable Pub in Herne Bay

- ★ The Four Fathoms is a pub for all people, but nice people – we don't care what you look like or what you sound like as long as you are nice; diversity is a wonderful thing. Nice people respect other nice people; you should always expect to feel safe and welcome in the Four Fathoms.
- ★ We are a pub that does great food not a just another food pub. We have a huge passion for food but have an even greater passion for great pubs. This is our home and we want to make it a happy place. Just because it does great food, does not make it just a place to eat.
- ★ We want to be the pub in Herne Bay that will make the other people of Kent very jealous that it's not their local.
- ★ We hate the term 'Gastro Pub' it sounds like an illness. However we will be given that label purely because we want to offer a quality of food and service that is akin to the best 'gastro pubs' in the country. Our style of food is simple; think creatively, cook it as if your life depended upon it, make it look beautiful and above all make it remarkable... memorable (for the right reasons!) and always satisfying. Above all our food will be value for money; great modern pub food to make you and your stomach smile.
- ★ We love beer and want to represent some of the best beer in the world. We want to showcase the best that Shepherd Neame has to offer and many might be surprised at the diversity of styles and incredible quality of Britain's oldest brewer. There is a beer for everyone, if you don't like beer than you have not found your one yet; we want to help you find it.
- ★ Just because a boozier is classy does not mean that it's fancy. The Four Fathoms is our home and we always like to make our home nice. So you will find nice 'touches' in the pub and things will be done to a very high standard but that just makes it nice not fancy. We will always feel honoured that people want to come into our establishment so we want to make them feel welcome. If things are not as nice as they can be please let us know; we won't be offended just grateful at a chance to make things better.
- ★ We are not sure what the term 'fun pub' is but we definitely want to make our pub a fun place to be. If you are spending your hard earned money in our little place we want to make sure you have fun spending it.
- ★ Finally there is one thing that makes all the great pubs of Britain great, that is people. We will never forget that the most important thing in the pub are you our nice people. We want people to come into a pub, not just to drink and eat, but to have a jolly nice time, to relax, unwind, laugh, perhaps dance and generally leave at the end of the evening feeling better about the world than when you arrived.