

MARINERS COURT

FOOD MENU

LEIGH-ON-SEA



SHARERS

- Vegetarian Platter 18
Halloumi fries, arancini balls,
"chicken" tenders, cheesy garlic
bread, fries, salad garnish (V)
- Nachos 10
Homemade tortilla chips topped
with cheese, guacamole, salsa,
sour cream & jalapeños (V)
- ADD Fried Chicken 4.5

- Combo Platter 20
Chicken wings, chicken tenders,
halloumi fries, British loaded fries,
cheesy garlic bread,
crispy onion rings
- Chicken Tikka Platter 18
Spicy chicken tikka skewers,
mild chicken tikka skewers,
poppadom, flat breads,
mango chutney, mint yoghurt,
Indian chopped onion salad

- Chicken Wings
Served with:
Buffalo Hot or BBQ Sauce
- 8 wings 8.5
12 wings 12
24 wings 23



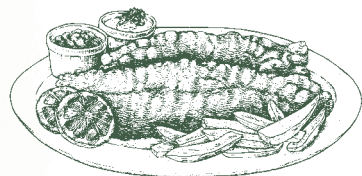
SMALL PLATES

- Creamy Garlic Mushrooms ... 7.5
On toasted ciabatta,
topped with crumbled Stilton (V)
- Salt & Pepper Whitebait 6.5
Garlic aioli, lemon
- Chorizo Scotch Egg 7.5
Mustard mayo

- Sizzling King Prawns 9
Garlic, chilli, paprika,
bread & butter



- Halloumi Fries 7.5
Sweet chilli dip (V)
- Pea, Spinach & Ricotta
Arancini Balls 7
Green pesto (V)



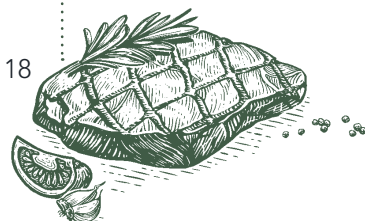
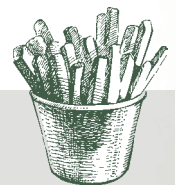
- Hand Battered
Fish & Chips 16
Chip shop curry sauce,
tartare sauce & mushy peas (GFA)
- Homemade Pie & Mash 15
Chef's Pie of the Day, buttery
mash, market vegetables, gravy
- Chicken & Bacon Caesar 15
Smoked bacon, grilled chicken,
leaves & croutons (GFA)
- Penne Arrabbiata 10
Spicy tomato sauce,
mixed Italian herbs, chilli flakes
- ADD Grilled Chicken 4.5
ADD King Prawns 6

- Shicken Kebabs 17
Flatbread, pickled red cabbage,
cos lettuce, mango chutney,
coriander and lime 'mayonnaise',
fries (VGN)
- Chicken Kiev 17
Pea & bacon sauce,
parmesan roasted potatoes
- Teriyaki Salmon Fillet 19
Coconut rice, grilled pak choi,
charred spring onions,
soy & ginger dressing
- King Prawn and
Chorizo Linguine 16
White wine cream sauce,
vine tomatoes, spinach
- Steak Frites 18
Bavette steak, cooked medium
rare, garlic butter, green salad,
fries (GF)

MAINS

SIDES

- Homemade
Onion Rings (GF/V) 4.5
- Salted Skin on
Fries (GF/VGN) 4
- Seasonal
Vegetables (GF/VGN) 4
- Green Salad (GF/VGN) 4
- Buttery Mash (GF/V) 4
- Cheesy Garlic Bread 4.5



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BURGERS

Classic Bacon Cheese Burger . 15
Bacon, cheddar, fried onions,
salad, gherkin & fries

Mariner's Not Chicken Burger 14
Vegan cheese, vegan mayo,
salad, gherkin & fries (VGN)

Mariners Mighty Dirty
Burger..... 20
6oz beef patty, chicken tenders,
cheddar cheese,
bacon, onion ring
& fries



Mariner's Chicken Burger 15
Bacon, cheddar, BBQ sauce,
gherkin, salad & fries

Double Stacked Fried
Buffalo Chicken Burger 19
Frank's Hot Sauce,
blue cheese sauce, salad & fries

SANDWICHES

ADD FRIES 3.00 • ADD SOUP 3.00

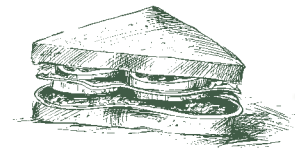
Grilled Chicken & Bacon 7.5
Lettuce & caesar dressing

Hand Battered Fish Goujons 8.5
Tartare & lettuce

Prawn Cocktail 8
Marie Rose sauce, lettuce

Wiltshire Ham & Mature Cheddar 7
Lettuce & piccalilli

Grilled Halloumi & Red Pepper 7.5
Sweet chilli sauce (V)



LOADED BASKETS

ALL OUR FRIES ARE COOKED TO PERFECTION AND THEN LIGHTLY SALTED

The British 7.5
Fries, bacon scraps,
cheddar, aioli & ketchup (GF)

The Buffalo Hot 8.5
Fried chicken bites, spring onions,
blue cheese sauce &
Franks Hot Sauce

Southern Fried
Vegan Tenders & Fries 9
Vegan chicken strips
& skin on fries (VGN)

Philly Cheese Steak 10
Bavette steak, peppers, onions,
cheese sauce, salted fries

Chicken Tenders & Fries 9.5
Chicken tenders & skin on fries

The Hangover 9
Fries, sausage, hash brown,
bacon scraps, caramelised onions,
BBQ sauce & aioli

DESSERTS

Sticky Toffee Pudding 7
Vanilla ice cream (GF)

Ice Cream Sundae 6

Apple & Cinnamon Crumble . . . 7
Custard or ice cream

White Chocolate
& Raspberry Cheesecake 7
Vanilla ice cream

Chocolate Fudge Cake 7
Cream or ice cream

Lemon Cheesecake Martini 9
Bombay citron press, limoncello,
lemon curd & lemon juice,
gingerbread syrup, crushed biscuits

Salted Caramel
Flat White Martini 9
Smirnoff Black vodka, Kahlua, Baileys,
espresso, salted caramel syrup

SUNDAY LUNCH

SERVED EVERY SUNDAY FROM 12 NOON

A choice of succulent roasts, served with duck fat roast potatoes, stuffing, maple & herb glazed root vegetables, cauliflower cheese, Yorkshire pudding and a rich red wine gravy (VGA)

