

MARINERS COURT

FOOD MENU

LEIGH-ON-SEA



SHARERS

Ploughman's Platter	25
Ham hock terrine, Scotch egg, butcher's ham, Cheddar cheese, baker's bread & butter, chutney, cornichons	
Nachos	10
Homemade tortilla chips topped with cheese, guacamole, salsa, sour cream & jalapeños (V)	
ADD Fried Chicken.....	4.5

Combo Platter	24
Chicken wings, chicken tenders, halloumi fries, British loaded fries, cheesy garlic bread, crispy onion rings	
Chicken Wings	
Served with Buffalo Hot or BBQ Sauce	
8 wings.....	10
12 wings.....	13
24 wings	23



SMALL PLATES

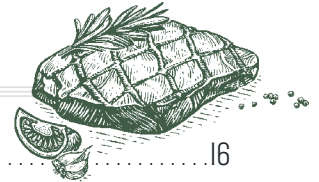
Salt & Pepper Whitebait	7
Garlic aioli, lemon	
Halloumi Fries	8.5
Sweet chilli dip (V)	
Vegetable Samosas	8
Mango chutney (VG)	

Chorizo Scotch Egg	8
Sriracha mayonnaise	
Garlic King Prawns	10
Garlic, chilli, paprika, bread & butter (GFA)	
Ham Hock & Pea Terrine	8
Toast, chutney, cornichons	

MAINS

Chicken & Bacon Caesar	16
Smoked bacon, grilled chicken, parmesan, creamy Caesar dressing, leaves & croutons (GFA)	
Chef's Pie of the Day	18
Mash or chunky chips, seasonal greens, gravy	
Hand Battered Fish & Chips	18.5
Chip shop curry sauce, tartare sauce & mushy peas	
Hangin' Chicken Kebab	18
Salad, garlic butter, rice or fries	

Ham, Egg & Chips	16
Peas (GF)	
Steak Frites	24
Medium rare bavette steak, garlic butter, rocket & parmesan salad, skin on fries (GF)	
ADD Prawns	6
Bavette Steak Salad.....	17
Mozzarella, red onion, mixed leaves, pesto	
King Prawn & Chorizo Linguine	17
Spinach, white wine, garlic	



SIDES

Homemade Onion Rings (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

(VGN) Suitable for both vegan and vegetarians. (V) Suitable for vegetarians. (GF) Gluten free. (GFA) Gluten free alternative. (VGA) Vegan alternative.

Food allergy alert: if you suffer from any of the following allergies; eggs, fish, lupin, milk, mustard, peanuts, sesame, soya, tree nuts, cereals containing gluten, celery and celeriac, sulphur dioxide (preservative found in some dried fruit), crustaceans, molluscs or if you have any special dietary requirement please inform a member of our staff before you place your order. MC0326.22443

MARINERS COURT

FOOD



MENU



LEIGH-ON-SEA

BURGERS

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|--|--|
| Classic Bacon Cheese Burger17 | Double Stacked Fried Buffalo Chicken Burger 20 |
| 6oz Aberdeen Angus beefburger, Jolly Hog treacle cured bacon, Cheddar cheese, bread & butter pickles, salad, burger sauce, skin on fries | Frank's Hot Sauce, blue cheese sauce, salad & fries |
| Mariner's Grilled Chicken Burger17 | Beyond Meat Burger17 |
| Smoked bacon, Cheddar cheese, lettuce, maple & bourbon BBQ sauce | Beyond Meat patty, Applewood smoked cheddar, bread & butter pickles, salad, vegan mayo, ketchup (VG) |

SANDWICHES

ALSO AVAILABLE AS CIABATTAS AND WRAPS



ADD SOUP £5 • ADD SCOTCH EGG £5 • ADD FRIES £3

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|----------------------------------|---|
| Grilled Chicken & Bacon9.5 | Pesto, Tomato & Mozzarella Toastie (V)..... 9 |
| Lettuce & caesar dressing | Ham & Cheese Toastie 9 |
| Battered Cod Goujons10 | Red onion chutney |
| Tartare & lettuce | Steak Sandwich14 |
| Prawn Cocktail10 | Fried onions, Dijon mustard |
| Marie Rose sauce, lettuce | |

LOADED BASKETS

ALL OUR FRIES ARE COOKED TO PERFECTION AND THEN LIGHTLY SALTED

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| Chicken Tenders & Fries12 | Philly Cheese Steak13 |
| Chicken tenders & skin on fries (GFA) | Bavette steak, peppers, onions, cheese sauce, salted fries |
| Southern Fried Vegan Tenders & Fries12 | The Buffalo Hot10 |
| Vegan chicken strips & skin on fries (VGN) | Fried chicken bites, spring onions, blue cheese sauce & Franks Hot Sauce |
| Scampi & Fries12 | |
| Skin on fries, tartare sauce | |

DESSERTS

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| Chocolate Fudge Cake 8 |
| Cream or ice cream |
| Sticky Toffee Pudding 8 |
| Vanilla ice cream or custard |
| White Chocolate & Raspberry Cheesecake 8 |
| Vanilla ice cream |

Ice Cream Sundae 7



JOIN US FOR
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)