



LUNCH MENU

Tuesday-Friday

2 Courses £14

3 Courses £17

(Excluding Main Menu, Sharing and Specials)

STARTERS

Chapmans fish Soup
croutons, black garlic aioli

Cornish Mussels
white wine, onions, cream

Smoked Haddock Rarebit
poached egg

Battered Yorkshire Tenderstem
sweet chilli, crispy onion (vg)

MAINS

6oz Battered Haddock
tartar sauce

Catch of the day
(Please see specials board)

Rye Goan Fish Curry
Locally court fish with southern indian flavours

Butternut Squash, Roasted Peppers
basil & chive cream sauce (vg)

SHARING

Hot Fish Platter, 45 pp
battered haddock, grilled cod, grilled
halibut, monkfish, panko hake, steamed
mussels

Shellfish Platter, 55 pp
garlic lobster, clams, langoustines, grilled
tiger prawns, hand dived scallops, grilled
oysters

35 Day Aged Chateaubriand, 45 pp
cauliflower cheese, 1/2 lobster, triple
cooked cylinder chips,
thermidor sauce

SIDES

3.50 EACH OR 4 FOR 12

Triple Cooked Cylinder Chips
smoked oil

Skin on Fries
parmesan

Hasselback Potatoes
rosemary, garlic

Cauliflower Cheese
truffle

Tenderstem Greens
soy, sesame seeds

Baked Leeks & Savoy Cabbage
aged balsamic

Plain Rice
crispy onions, coriander

Wedge of Lettuce
Caesar dressing

DESSERT

Churro's
salted carmel & chocolate sauce

Apple & Blackberry, Port Crumble
cinnamon custard (gf)

Kentish Blue Cheese
oat cake, onion chutney

INVISIBLE CHIPS

Buying a portion of Invisible Chips will directly help support the people working in hospitality, whose livelihoods are disappearing. 0% fat. 100%charity. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.

A OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE BILL AND IS SPLIT BETWEEN ALL STAFF MEMBERS

vegetarian (v) vegan (vg) gluten free (gf)



CHAPMAN'S
OF CANTERBURY