

APPLEBEE'S

Morning Menu

DRINKS

- Helles lager** schooner — 5.
- Crémant** Bourgogne Brut NV, France — 9.
- Strawberry Fizz** Figgie Daniel sparkling, strawberry jam — 11.
- Applebee's Bloody Mary** — 12.
- Simpsons** 'Flint Fields' Blanc de Noirs Brut 2020, Kent — 18.

BREAKFAST

- Croissant** strawberry jam, cultured British butter — 4.5
- Eggs on toast** St Ewe's scrambled eggs, toasted sourdough — 9.
- Bacon & scallop bap** house made tamarind ketchup — 11.
- Smoked salmon** St Ewe's scrambled eggs, toasted sourdough — 15.
- Applebee's full English** bacon, sausage, fried egg, black pudding, tomatoes, confit mushrooms, sourdough toast — 18.

OYSTERS

- Maldon rock oyster** mignonette, lemon — 5.
- Bloody mary oyster** pickle house, jalapeño — 5.5
- Vault vermouth oyster** seaweed salsa — 5.5
- Oyster & fizz** figgie daniel & hibiscus mignonette — 6.

JUICES

- Orange juice** cold pressed — 4.
- Apple juice** cold pressed — 4.
- Green juice** apple, cucumber, avocado, rocket, spinach, mint — 5.

MONMOUTH COFFEE

- Espresso** — 3.5
- Macchiato** — 3.8
- Americano** — 4.
- Cappuccino** — 4.
- Latte** — 4.

Decaf and oat milk available on request as are iced variants.

All of our seafood is sourced responsibly, and we purchase wild & British when available and when seasons allow. Please be aware that some items may occasionally be unavailable, as we aim to source the best possible seafood at the best prices. A discretionary service charge of 12.5% will be added to your bill, all of which is distributed amongst our team. We are currently adding an optional donation of £1 to every bill to support The Fishermen's Mission charity. If you have any allergies please let a member of our team know.

COCKTAILS & WINES BY THE GLASS

HOUSE

COCKTAILS

Botivo & Soda *non-alcoholic* — 7.

Vault Coastal Vermouth *on the rocks* — 7.

Allora Spritz *lemon aperitivo, cava, soda* — 12.

Pea Highball *vodka, house sugar snap soda* — 12.

Honey Negroni *Beesou aperitif, vermouth, gin, bitters* — 12.

Picante *jalapeño tequila, lime, agave* — 12.

Gilda Martini *White Cliffs gin, Vault vermouth, on the rocks* — 16.

Applebee's Bloody Mary — 12. / *with oyster* — 16.

SPARKLING

Vinicola Nulles

Adenats Cava de Guarda Brut Nature NV, *Spain (organic)* — 7.

André Delorme

Crémant de Bourgogne Brut NV, *France* — 9.

Sandridge Barton

Sharpham, Classic Cuvée Rosé 2021, *Devon* — 15.

Simpsons Estate

'Flint Fields' Blanc de Noirs Brut 2020, *Kent* — 18.

WHITE

Les Boules

Blanc 2023, *France* — 7.

Tournée du Sud

Picpoul de Pinet 2023, *Languedoc* — 8.

Domaine des Forges

Chenin du Val de Loire 2023, *Loire* — 9.

Sandridge Barton

Don't Feed The Ponies, 'Little Bee' Pinot Gris 2023, *Devon (skin contact)* — 10.

Westwell

Ortega Classic 2023, *Kent (minimal intervention)* — 10.

Domaine Grand Roche

Chablis 2022, *Burgundy* — 13.

ROSÉ

Westwell

'Little Bit' Rosé 2023, *Kent (minimal intervention)* — 8.

Château de l'Aumérade

'Cuvée Marie Christine' Rosé, Cru Classé 2023, *Côtes de Provence* — 9.

RED

Olivier Coste

'Illégal' Mourvèdre 2023, *Languedoc (organic)* — 9.

Clos Troteligotte

'K-or' Cahors Malbec 2021, *Cahors (organic)* — 10.

Sandridge Barton

Sharpham, Pinot Noir 2022, *Devon* — 11.

All wines, still and sparkling, are served at 125ml.