

APPLEBEE'S

July 2026

SNACKS

Guinness soda bread housemade, cultured British butter — 4.5

Maldon rock oyster mignonette, lemon — 5

Bloody mary oyster pickle house, jalapeño — 5.5

Oyster picante aji amarillo, hot sauce — 5.5

Oyster tomatillo habanero salsa — 5.5

Prawn toast fried bread, bloody mary sauce — 8.

Monkfish & chorizo skewer harissa, guindilla pepper — 9.5

STARTERS

Crab gazpacho Dorset white crab, heirloom tomatoes — 14.

Caesar salad anchovies, little gem, crispy shallots, Grana Padano — 14.

Salmon tartare guindilla peppers, ponzu, lemon — 16.

King prawns garlic butter, serranno chilli — 18.

Hand dived scallops bacon, charred spring peas, mint butter — 19.

MAINS

Shellfish gnocchi prawns, scallops, mussels, crab bisque — 24.

Fish & chips cod, tartare sauce, minted mushy peas — 25.

Sea bream fillet caviar beurre blanc — 27.

Monkfish tail curry sauce, yellow cherry tomatoes, vadouvan — 29.

Tuna steak sesame crust, seaweed salsa verde — 34.

Dover sole brown butter, capers & lemon — 36.

Steak & chips aged sirloin, peppercorn sauce, triple cooked chips — 36.

Catch of the day see blackboard for today's day boat specials — MP.

SIDES

New potatoes mint butter — 5.

Whole leaf salad house dressing — 5.

Triple cooked chips malt vinegar seasoning — 6.

Grilled tenderstem olive oil — 7.

Heritage tomato salad pickled shallots — 7.

DESSERT

Carrot cake mascarpone frosting, carrot caramel — 8.

Eton mess English strawberries, meringue, Chantilly cream — 8.

Chocolate pudding salted caramel ice cream, biscoff crumb — 9.

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.