

# THE MARINA FOUNTAIN



## BLOODIES AND APERITIFS

### MARY

VODKA  
APEROL SPRITZ

### MARIA

TEQUILA  
CAMPARI SODA

### 8

### SNAPPER

GIN  
NEGRONI

## SMALL PLATES

Pitted olives (vg)	4
Garlic & thyme baked camembert, crusty baguette (v)	14
Humus and pita (vg)	6
Sausage roll, garlic mayonnaise	5

## ROASTS

*We proudly buy all our meat from Appleyard's butchers and vegetables from Sussex fruits of St Leonards-on-Sea*

Lemon and rosemary roasted Kentish chicken	18.5
Sussex raised roast rolled topside of beef	19
Rosemary roasted leg of lamb	19
Herb rolled pork loin	18.5
Butternut squash, feta and spinach wellington (v)	18
Vegan wellington (vg)	18
Do you like a good stuffing? Add pork and onion stuffing	2.5
Cauliflower cheese for two (v)	7

*All our roasts come with red wine gravy, whole roasted carrots, honeyed parsnips, roasted beetroot, roast potatoes, cabbage & bacon, and of course a double yolk Yorkshire pudding (Obviously it'll just be just savoy cabbage with the wellingtons)*

## PUDDINGS

Chocolate brownie, vanilla ice cream	7
Massimo's tiramisu	7
Sticky toffee pudding ice cream	7
Selection of ice creams	1.5/2.8
<i>Madagascan vanilla, chocolate, salted caramel fudge</i>	

Please inform a team member of any allergies or intolerances.

We source as many of our ingredients from local businesses as possible to support local shops. An optional 10% will have been added to your bill if we have provided you with table service with food. Tips all go to the team