

# *The* TARTAR FRIGATE

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Widely renowned as one of the best seafood restaurants in Kent, the harbour restaurant boasts stunning panoramic views over Viking Bay in Broadstairs.

If seafood isn't for you, then you can take advantage of the extensive menu, which also includes a variety of traditional meat.

Our Head Chef, Trevor Webb, creates superb dishes from his vast experience gained from around the world.

Whilst being influenced by contemporary master chefs, Trevor's menus are always full of his own unique style and we are confident that you will enjoy his latest creations in the following menu.

Enjoy your meal.

*Lemini Whitely*

## *Why not book* SUNDAY LUNCH 4 COURSES FOR £19

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Soup course

A selection of starters

A choice of main courses including Sunday roast

Dessert from our dessert board

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We offer two sittings  
12.30pm & 3.30pm

## SPECIALS

### **Grand Seafood Platter**

Two whole crab, 1/2 lobster, king prawns oysters, smoked salmon, peeled prawns, shell on prawns, cockles, mussels and smoked mackerel - Market Price

For two people sharing - our ingredients are fresh

### **Lobster 1 1/2lb (681gm)**

Served with mayonnaise - Market Price

### **Lobster Thermidor 1 1/2lb (681gm)**

Lobster cooked in mustard, white wine & cheese sauce then served in its shell - Market Price

All lobster is subject to availability.  
Please phone ahead.

# *The* TARTAR FRIGATE

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*Seafood Restaurant*

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Phone: 01843 862 013

Fax: 01843 860 253

Website: [www.tartarfrigate.co.uk](http://www.tartarfrigate.co.uk)

## STARTERS

**Smoked Haddock & Salmon Fishcake £8.50**  
Flaked smoked haddock & salmon deep-fried in crispy breadcrumbs. Served with a spring onion & tomato sauce

**Scallops with Crispy Bacon on a Mint & Pea Puree £9.50**  
King scallops served with crispy bacon shards sat on a pea & mint puree finished with peas shoots

**Tiger Prawns & Calamari Medley £9.00**  
Whole tiger prawns pan fried with cherry tomatoes, white wine and garlic topped with deep fried calamari

**Avocado and Layered Crabmeat Tower £8.50**  
White & brown crabmeat towered with ripe avocado served with a Lemon & Chive mayonnaise

**Bouillabaisse £8.00**  
Chefs own classic fish soup with mixed fish & shellfish with Garlic toast & rouille

**Smoked Salmon £8.50**  
Served with a de-constructed tartar sauce & a horseradish crème fraiche

**Mediterranean Seafood Salad £7.50**  
A selection of squid, prawns and mussels, steeped in a sweet pepper, garlic, lemon juice and herb infusion.

**Potted Brown Shrimps set in a Spiced Butter £7.50**  
Served with Melba toast & salad garnish

**Salt & Pepper Squid £7.00**  
Deep fried served with smoked Paprika & oast garlic mayonnaise

**Warm Goats Cheese & Pear Salad £7.50**  
Served with Beetroot relish, toasted walnuts & Golden Sultanas

**Portobello Mushroom Stack £7.50**  
Portobello mushrooms piled high with a warm tomato & onion Salad & crumbled Stilton with a Bloody Mary shot

**Cajun Whitebait £7.00**  
Crispy coated in a fine layer of Cajun spices, served on a bed of mixed leaves with chilli mayonnaise

**Soup of the Day £5.00**  
Please see today's special board

## MAINS

All served with a choice of potatoes, vegetables or salad.

**Rolled Lemon Sole Fillets £17.50**  
Sole fillets filled with prawns & a prawn sauce

**Grilled Whole Sea Bream £19.50**  
Grilled with Lemon butter & served with a salsa verde

**Roast Monkfish Curry £18.50**  
Chilli, lemon grass, cumin & coconut cream with a Prawn & coriander rice

**Large Wing of Skate £19.00**  
Simply grilled with capers & black butter.

**Dover Sole - Market Price**  
Served either on or off the bone & simply grilled with Lemon & parsley butter & brown shrimps

**Stella Haddock £17.50**  
Large fillet of Haddock deep fried in 'Stella Artois' Batter with crushed minted peas with chilli

**Classic Scampi £17.50**  
Deep-fried in our own batter with home-made tartar sauce

**Red Onion & Cherry Tomato Tarte Tatin £14.50**  
Finished with Mozzarella & Basil

**Prime English Fillet Steak £24.50**  
Fillet steak served with a green peppercorn brandy & cream sauce

**Prime English Sirloin Steak £19.50**  
With pan-fried onions and a rich Madeira sauce.

**Rack of Lamb £23.50**  
Five bone rack of lamb with a herb crust and served with a red wine, redcurrant & thyme jus

**Barbary Duck Breast £17.50**  
On a sweet potato mash accompanied with a kumquat, Grand Marnier and lime sauce

**Roasted Pork Tenderloin wrapped in Pancetta £17.50**  
Served with a black pudding croquette & a caramelised apple & marsala wine sauce

## PLEASE NOTE

On Sunday's only the 4 course traditional Sunday lunch is available

# TABLE D'HOTE

Our Table d'Hote menu is available Monday to Friday for lunch or dinner & Saturday lunchtime only.

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Two Courses £15.50

Three Courses £18.50

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## Starters

**Soup of the Day**  
Chef's choice of home-made soup

**Chef's Own Chicken Liver Pâté**  
Served with Melba toast

**Traditional Prawn Cocktail**  
On a bed lettuce with Chef's own Marie Rose sauce

**Fanned Honeydew Melon**  
With a zesty lemon sorbet

**Fresh Button Mushrooms**  
In a creamy garlic sauce

## Mains

**Rump Steak**  
With pan fried onions & a rich Madeira sauce

**Fresh Fillet of Cod**  
In a chopped tomato & chive cream sauce

**Home-made Steak, Kidney & Guinness Pie**  
Topped with a flaky pastry lid

**Tender Chicken Pieces**  
In a tomato & basil sauce

**Chef's Own Smoked Fish Pie**  
Topped with a flaky pastry lid

## Dessert

Our desserts change daily.  
Please see our desserts board for today's choices