

The TARTAR FRIGATE

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 £21

Soup course

A selection of starters

A choice of main courses including Sunday roast

Dessert from our dessert board

We offer two sittings 12.30pm & 3.30pm

Half portions £10.50

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

Seafood Restaurant



37-39 Harbour Street, Broadstairs, Kent CT10 1EU

Phone: 01843 862 013

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Website: 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.

Two Courses £15.50

Three Courses £18.50

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