36 On The Quay

A LA CARTE

STARTERS

Smoked Hamachi
Mango, chilli, lime, basil
£15.65

Wagyu Beef Tartare
Harrissa, rose, apricot, caper
£16.85

Breast of guinea fowl
duck liver, lavender, peach
£17.95

Greenstraight™ Roasted Scallops
Smoked eel, plum, unagi, mouli
£26.50

Should you have any form of food allergies, please inform the front of the house manager.
Please note that all ingredients are handled in the same kitchen & we cannot guarantee our dishes to be 100% allergen free.
Although every care has been taken to remove all shell, shot and bones some small pieces may remain in certain dishes.
Our menu descriptions do not include all ingredients.

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MAIN COURSES

Day Boat Catch
Garam masala crust, pumpkin,
onion bhaji gel, yoghurt
£ market price

Creedy Carver Duck
Cherry, black pudding, hoi sin beetroot, duck jus
(recommended pink)
£29.85

Seared Red Mullet
Asian champ potato, ginger,
Prawn bisque, lime leaf
£ market price

South Downs venison loin
Celeriac, apple bay leaf, cep, venison jus
(recommended pink)
£33.50

Australian Wagyu Sirloin *6oz (mbs 8-9)* £62.00
Japanese A5 Kobe Beef *120g A+* £95.00
Wagyu Fillet *130g (mbs 8-9)* £90.00
Australian Wagyu Tomahawk *(mbs 8-9)* £180
All recommended medium rare
Served with: *garlic cream potato, chimichurri, roasted mushrooms, beef jus*

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DESSERTS

"An Apple"
caramel, biscuit crumb, apple gel
£12.75

Recommended with:
Sauternes Château Rieussec 1er Cru Classé 2017

36's cherry & elderflower trifle
caramac, chocolate
£11.95

Recommended with:
Pedro Ximénez Mira la Mar NV

Blueberry & lemon cheesecake
Buttery shortbread, lemon sorbet
£13.85

Recommended with:
Tokaji Aszú 5 Puttonyos Château Pajzos 2017

Cheese course
Quince, Apple tart
£14.75

Recommended with:
Taylor's 20 year old Tawny Port NV

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COFFEE & TEA £4.75

served with sweet treats

English Breakfast | Earl Grey | Fresh Mint | Peppermint |Green Tea | Jasmine Tea
Lemon & Ginger | Moroccan Mint Tea |Chamomile | Assam | Blackberry & blueberry
Raspberry & strawberry | Orange, cinnamon & cloves |Rooibos with manuka honey

Artisan Coffee " Blue Monday"
cappuccino, espresso, late, americano, flat white, hot chocolate, iced coffee

Irish Coffee | Liqueur Coffee

DESSERT WINE & PORT *by the glass*

Chateau de Suduiraut, Lions de Suduiraut 2015, Sauternes (100ml)) £14.95

Pedro Ximénez 'Triana' Bodegas Hidalgo, Spain (100ml) £11.90

Coteaux du Layon 2006, Carte D'Or Domaine des Baumard (100ml) £10.95

Taylor's 10 Year Old Tawny port (100 ml) £10.50

AFTER DINNER COCKTAILS

Espresso Martini £11
Vodka, espresso, coffee liqueur

Boozy Apple £9.50
Zubrowka vodka, caramel, apple

Negroni £11
Gin, Vermouth, Campari

Mudslide £11
Baileys, Kahlúa, Vodka, Cream