

# Turner Contemporary Café

## Brunch by the Sea 10am-1pm

Best of Kent English Breakfast 6.50

Rare Breed Sausage, Dry Cured Bacon, Flat Mushroom, Dover Farm Eggs,  
Grilled Tomato

Best of Kent Vegetarian Breakfast 5.95 [v]

Bubble & Squeak, Flat Mushroom, Dover Farm Eggs, Grilled Tomato

Dry Cured Bacon Toasted Granary Sandwich 3.00

Fried Duck Eggs on Toast with Brown Shrimps 4.95

Duck Egg Huevos Rancheros on Toast

Roasted Peppers, Chilli, Onion and Tomato 4.95 [v]

Scottish Smoked Salmon with Scrambled Eggs on Toast 5.95

Margate Hash 5.95

Sausage, Brindisa Chorizo and Potatoes, Sauteed with a dash of Worcester  
Sauce and a Duck Egg

New York Hash 5.95

Smoked Salmon, Potatoes and Dill Sauteed with Fresh Tomatoes and a Duck  
Egg

Buttermilk Pancakes with Agave or Maple Syrup 3.50 [v]

Two Slices of Toast with Butter 1.50

Marmalade, Honey, Jam, Agave Syrup, Lemon Curd .50

# Turner Contemporary Café

## Afternoon Tea 3pm-5pm

### Margate Cream Tea

Fruit Scone with Canterbury Jam,  
Clotted Cream and Pluckley Tea 4.20

### Margate High Tea

Smoked Salmon and Cucumber Sandwich,  
Fruit Scone with Canterbury Jam,  
Clotted Cream and Pluckley Tea 7.95

### Sparkling Afternoon Tea

Glass of Prosecco, Smoked Salmon and Cucumber  
Sandwich, Fruit Scone with Canterbury Jam,  
Clotted Cream and Pluckley Tea 12.95

# Turner Contemporary Café

## Early Spring Menu 12pm-4.30pm

### Soups and Small Plates

- Vegetarian Soup with Artisan Bread Mug 2.95/Bowl 4.95 [v]
- Catalan Fish Soup with Artisan Bread Mug 3.95/Bowl 7.50
- Chicken Liver Cognac Pate, Kent Apple Chutney, Toast 5.50
- Grilled Flat Mushroom with Chevre Cheese and Lemon Thyme Oil 4.50 [v]
- Humus, Olives, Piquillo Peppers and Warm Flatbread 4.50 [v]

### Seafood and Shellfish

- Fresh Calamari with Aioli 6.50
- Six Fruits de Mer Oysters with Shallot Vinegar 8.95
- Tiger Prawns in Garlic and Wine with Bread 5.50
- Bowl of Rope Grown Mussels in White Wine, Garlic, Parsley 5.50
- Haddock Goujons in Whitstable Bay Beer Batter with Tartare Sauce 6.50
- Smoked Local Haddock with Bubble and Squeak, Poached Egg and Beurre Blanc 9.95
- Platter of Crevette, Smoked Salmon, Oyster, Turner Smoked Fish, Brown Shrimps and Crab with Saffron Aioli and Bread 12.95

### Salads

- Feta Salad with Pumpkin Seeds, Roast Windmill Allotment Vegetables, Kent Vitelotte Potatoes and Pesto 6.95 [v]
- Goat's Cheese Salad with Honey Roasted Root Vegetables, Chutney and Soused Beetroot 6.95 [v]

### Sandwiches

- Open Sandwich with Swedish Prawns and Dill Mayonnaise 5.25
- 4oz Aged Rump Steak Baguette with Salad and Spitfire Mustard 6.50

### Toasted Granary Sandwiches

- Club – In House Hickory Smoked Chicken, Ham, Tomato and Mayo 5.25
- M.L.T – Mackerel Fillet with Lettuce, Tomato and Mayo 5.25
- T.L.C. – Tuna, Lettuce, Cucumber and Mayo 4.95
- B.L.T. – Dry Cured Bacon, Lettuce, Tomato and Mayo 4.95
- G.L.S. – Godminster Cheddar, Lettuce and Slaw 4.25 [v]

### Desserts

- Taywell Ice Cream One, Two or Three Scoops 1.80/3.20/4.80
- Sundae of Chocolate and Vanilla Ice Cream with Marinated Fruits and Chocolate Popping Candy 4.50
- Taster Board of Kent Cheeses, Turner Chutney, Caperberries and Crackers 4.95