The Pullman Restaurant Menu

STARTERS

Market Bread Board - Kentish rapeseed oil with garlic, rosemary balsamic vinegar, smoked sea salt butter £7

Mushrooms On Toast – Sautee wild and mixed mushrooms with sherry, parsley and crème fraiche served on chargrilled bread and topped with pink shallots and thyme leaves £9.50

Scotch Egg – Homemade chorizo scotch egg served with crispy bacon and sweet bacon jam £10

Birria Beef Croquettes – Smoky Birria beef croquettes served with lime & chipotle dip £10

Classic Prawn Cocktail – King & peeled prawns in our Marie Rose sauce, toasted market bread & sea salt butter £11

Baked Camembert with focaccia, celery & chutney £11

Crispy Salt & Pepper Squid with Kohlrabi slaw & sriracha mayonnaise £10

THE PULLMAN PIES

What we're famous for! Our homemade pies are the best around. Using fresh, local ingredients and creating the perfect pastry Is what makes our pies so special. Made in our Folkestone Food Market, you can also find them in our sister pub The Harbour Inn. All pies are served with creamy spring onion mash, spiced chargrilled carrot, seasonal buttered greens and proper gravy.

Chicken, Bacon & Leek / Rich Beef Steak & Ale £16.50 Roasted Butternut & Sweet Potato (vg)

Check our specials boards for 'The Pie of the Week'

THE PULLMAIN MAIN DISHES

Fish & Chips – Crispy Ale battered fish and chips with homemade tartare, curry sauce and minted mushy peas, served with twice cooked chunky chips & charred lemon £16.50

Sausage & Mash – Cumberland Ring, buttered greens, seasoned spring onion mash, with proper sweet onion & ale gravy £17

King Prawn and Ndjua Linguine with torn basil leaves, cherry tomatoes & roasted garlic oil served with focaccia crouton £19

Crispy Belly Of Pork with spring onion mash, buttered Kentish greens, cider jus and proper crispy crackling £20

The Pullman Fish Cakes - Two breaded fish cakes of smoked haddock, salmon and cod served with hollandaise sauce, kohlrabi slaw, chimichurri and land cress £19

THE PULLMAN GRILL

Our steaks are aged at Folkestone Food Market, below Market Square. All grill dishes are served with flat mushroom, slow roasted tomato & your choice of chunky chips of seasoned fries

Rump Steak – 10oz Dry Aged Beef £24

Rib Eye - 8oz Dry Aged Rib Eye £29

Mixed Grill – 5oz Rump, half Piri Piri Roast Chicken, Fermented Honey Bacon Steak, whole Cumberland Ring £34

Add a sauce: Peppercorn £2.50 Bearnaise £2.50 Chimichurri £2

'Bacon and Eggs' – Fermented Honey chargrilled Bacon Steak, chargrilled chilli pineapple, 2 fried eggs & Bearnaise sauce £19

Piri Piri / Fermented Honey & Thyme Half Roast Chicken and Chips – 24 Hours brined and roasted chicken served with skin on fries & slaw £21

The Pullman Restaurant Menu

THE PULLMAN BURGERS

All burgers served in a toasted bun and skin on fries

The Pullman Classic – 7oz Dry aged beef pattie, smoked cheddar, bacon, pickles, red onion, crisp lettuce leaves, mustard and ketchup £16

Buttermilk Chicken – Seasoned buttermilk chicken breast, smoked bacon, hash brown mozzarella cheese, chipotle sauce, crisp lettuce leaves. £16

Harbour Burger – breaded salmon, cod and haddock pattie topped with smoked cheddar, crunchy leaves and tartare sauce £16

Double Stack Vegan Classic – Soy Pattie, falafel and sweet potato pattie, smoked vegan cheddar, caramelised onion, cucumber yoghurt £15 (vg)

Choose your burger add-ons:

Birria beef chilli £4.95 / BBQ smoked pulled pork £4 / Ale battered onion rings with black onion seeds / Vegan smoked chilli £3.95

SALADS

Greek Salad – baby gem lettuce, crumbled feta, pink pickles, olives, cherry tomatoes, mint leaves and focaccia croutons £14 (v)

Chicken, Bacon & Charred Corn Salad – chargrilled roast chicken, crispy bacon, charred corn, gem lettuce, pink onions and chipotle yoghurt dressing £16

THE VEGAN MENU

Roasted Butternut & Sweet Potato Pie with greens, roasted carrot and oven roast new potatoes £16.50

Banana Blossom 'Fish' and Chips – Beer battered banana blossom served with mushy peas, tartare, curry sauce and minted mushy peas £15

Vegan Chilli Dog – Vegan hot dog topped with smokey vegan chilli and jalapenos served with skin on fries and kohlrabi slaw £16

Double stack Vegan Classic – Soy Pattie, falafel and sweet potato pattie, smoked vegan cheddar, caramelised onion, cucumber yoghurt £15

HAVE YOU VISITED FOLKESTONE FOOD MARKET?

We're proud to source our ingredients locally and sustainably. Where possible, all ingredients come from our sister venue Folkestone Food Market, found below the spiral staircase at Market Square.

Our talented chefs bake sourdough loaves, make our famous pies, cure our bacon and even dry-age our steaks. Our vegetables come from Canterbury based farm Walmestone Growers.

Even the wine you can enjoy here is also found at Folkestone Food Market.







