The Pullman Where seasonal flavours meet timeless comfort

Starters/Small Plates

Classic Italian Burrata Flatbread (V)

Flatbread, creamy burrata, roasted cherry tomatoes, fresh basil, balsamic drizzle 9.50

Chicken Liver & whisky parfait

Toasted focaccia & house chutney 10.00

Sesame Katsu Chicken

Crispy sesame-crusted chicken, katsu curry sauce & Asian slaw 10.50

Battered Halloumi (V)

Crispy golden halloumi with sweet chilli dip 8.50

Seared Scallops

Pan-seared scallops with black pudding, silky pea purée, crispy bacon, and a touch of lemon 14.50

Spicy Parsnip & Sweet Potato Soup (v)

Warm focaccia & butter 9.00

Korean Pork Belly Bites

Slow-cooked pork belly cubes, flashfried and glazed in a honey soy and sriracha sauce 10.00

Fête de la Mer Shellfish Sharer (For Two)

A feast of king prawns, crispy calamari, whitebait, aioli and fresh lemon 25.00

The Pullman's Famous Homemade Pies

Baked daily in buttery shortcrust pastry and served with creamy mash, buttered greens, glazed carrots & rich gravy

Braised Steak & Local Ale

Tender beef slow-cooked in a deep ale gravy 19.50

Sausage & Mash

Butcher's sausages on buttery mash with bacon, rich velvety proper gravy 16.75

Ham Egg & Chips

Hand-,carved thick-cut ham, two fried hen eggs, skin on fries & garden peas 16.50

Skate Wing 'Nduja

Pan-roasted in creamy 'nduja butter with lemon, herbs, new patatoes & greens 23.50

Wholetail Crayfish Scampi & Chips

Golden crumb scampi peas, tartare, lemon & skin on fries.

18.50

Chicken, Bacon, Leek & Tarragon

Creamy chicken pie with herb undertones. 19.00

Mains

Ale-Battered Fish & Chips

Crispy sourdough beer batter, skin-on fries, garden peas, homemade tartare sauce, and charred lemon.

18.95

Vegan banana blossom version also available (VG) 18.95

Crab Cakes

Succulent flakes of crab bound with herbs and lemon, golden-fried and paired with a fragrant curried mayonnaise, served alongside tender buttered greens 25.50

Buttermilk Chicken Burger

Crispy chicken breast, lettuce, tomato, our burger sauce served with skin on fries 17.50

Provençal Garden Pie (VG)

A rustic ratatouille with garlic, herbs, and a hint of olive oil. Served with roasted new potatoes 18.50

Whole BBQ Bourbon Rack of Ribs

Slow-cooked ribs glazed in house bourbon BBQ sauce, onion rings, slaw, skin on fries & ranch salad 29.00

Lobster Mac & Cheese

Lobster claw & tail in rich three-cheese sauce, truffle oil and parmesan crust 28.50

Malaysian Chicken Curry

Spiced chicken, sweet potato, aubergine, and parsnip in a coconut broth with garlic naan 23.50

Chicken Caesar Salad Supreme

Crisp romaine, roast chicken, bacon, softboiled egg, parmesan, homemade croutons, and caesar dressing 18.50 Vegetarian halloumi version also available (VG) 18.50

From The Grill

All steaks are dry-aged in-house and cooked to your liking, served with skin-on fries, roasted tomato, field mushroom, and peppery watercress

8oz Ribeye 29.00 8oz Rump 27.00

Choose your sauce: Peppercorn | Chimichurri | Béarnaise | Bone Marrow Gravy

42 oz Tomahawk Sharer

Onion rings, fries, grilled tomato, mushrooms & choice of steak sauce. 68.00

Pullman Beef Burger

6oz chargrilled beef patty, lettuce, red onion, American cheese, house burger sauce in a toasted bun.

18.00

Sides

Triple-Cooked Fries (v)	4.50
Onion Rings, Battered, Panko (v)	4.50
Creamed Savoy Cabbage with Bacon	5.00
Maple-Roasted Carrots & Parsnips (v)	4.50
Mac'n Cheese Gratin (v)	6.50
Ranch-Style House Salad (v)	4.50
Medley of Seasoned Vegelables (v)	4.50



The Pullman



Ultimate Mixed Grill

Rump, lamb rump, bacon chop, butcher sausage, fried eggs, focaccia. 28.50

6oz Lamb Rump

Tender lamb rump served pink with buttered greens, triple cooked new potatoes, Madeira jus 26.00

Dessert

All served with vanilla ice cream, custard or pouring cream

Triple chocolate brownie	9.00
Traditional Sticky Toffee Pudding	9.00
Biscoff Cheesecake	9.50
Warm Cookie Dough	11.00
British Cheese Board	13.50



Discover Our Spritz Collection

Add a little sparkle to your meal with one of our refreshing spritz creations. Whether you fancy the floral charm of a Hugo's Spritz, the iconic zest of an Aperol Spritz, or the sunny burst of a Limoncello Spritz, each is perfectly mixed and just £9. Go on—treat yourself to a taste of summer in a glass.

Hugo's Spritz ₹ Aperol Spritz ₹ Limoncello Spritz

Sunday Roasts at The Pullman

"A Sunday well spent brings a week of content" — join us from 12pm for our famous roasts until they're gone.

Roast Chicken, pork, lamb and beef - available every Sunday

Each of our Sunday roasts comes with golden, crispy roast potatoes, caramelised heritage carrots, slow-braised red cabbage, and vibrant seasonal greens — all crowned with a towering homemade Yorkshire pudding and finished with lashings of rich, proper gravy. Our meats are hand-selected from trusted local farms, then skillfully butchered and prepared in-house for exceptional flavour and freshness.

Avoid disappointment, book your table NOW!

Daily Specials

Alongside our menu, we offer a selection of daily specials featuring fresh starters, seafood, meat, and desserts. All of our fish and seafood are delivered fresh by **Folkestone Trawlers**, ensuring the finest quality and flavour. Please ask your server for today's recommendations.



Boxing day and festive menu now available



Whether you're organising the office Christmas celebration, gathering the family for a seasonal feast, or simply looking to relax and indulge this year, The Pullman has everything taken care of.

We've created a luxurious and delicious Festive Menu, available from 20th November through to Christmas Eve lunch – the perfect way to make every seasonal occasion truly unforgettable.

We're also serving a special Boxing Day Menu, designed to delight, and expected to sell out quickly – early booking is essential.

Both menus must be pre-booked. To reserve your table, email events@landb-restaurants.co.uk

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