

# Howie's At Grays

Plates | Seafood | Grill

## Howies Oysters

### JERSEY | WHITSTABLE

£3 EACH | 6-£16 | 12-£28  
 PICKLED APPLE+GRAPES  
 OR  
 BLOODY MARY



### SOUTHERN FRIED OYSTERS

£4 EACH | 3-£11  
 BACON JAM+BLOODY MARY  
 TOPPED WITH PARMESAN CRUMB

## PLATES

### CRISPY PRAWN TOASTIE

sourdough, makhani prawn sauce, sesame

9

### TUNA CARPACCHIO

pickled mango, samphire, dill, chive oil, wafer

10

### HUMMUS (VG)

sea salt & lime croutes, sumac chickpeas

7

### CRISPY MUSHROOMS (VG-GF)

oyster mushroom, ranch dip, togarashi

9

### SALMON JERKY (GF)

anchovy & black garlic dressing, dill

9

### BOQUERONES (GF)

olive oil, smoked salt, lime, coriander

9

### ROASTED CARROTS (V-GF-VGO)

whipped feta, roasted carrots, cumin butter, puffed rice

8

### TRIPLE COOKED TATTIES (VG-GF)

chilli vinegar, burnt onion & tallow mayo

7

BASQUE NACHOS

HOT MAPLE, PECORINO, TRUFFLE, CHIVES (V-GF) 7

PEPPERCORN, PARMESAN, SHAVED COPA (GF) 7

ANCHOVIES, AIOLI, DILL, OLIVE OIL (GF) 7

OLIVES, CAPERS, MUSTARD VINAIGRETTE (V-GF) 7

## Posh Loaded Crisps

## Beer Snacks

PICKLES+SNACKS

SEA SALT FOCACCIA, OLIVE OIL, BALSAMIC (VG) 5

HOUSE PICKLED VEGETABLES (VG)-(GF) 5

MARINATED OLIVES, SMOKED SALT (VG) 5

CHILLI DILL GHERKINS, DILL (VG)-(GF) 5

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## Chefs Mussels



PICK YOUR SIZE & FLAVOUR  
served with frites & baguette

400g 16 | 800g 22

SMOKED BACON, LEEK & CIDER

NDUJA, SMOKED CREAM, CORIANDER

DELIVERED FRESH DAILY

## FANCY A MEAT OR VEG PIE

CHECK OUT OUR PIE BOARD

FRESH PIES MADE DAILY SERVED WITH CREAMED  
POTATOES & REAL GRAVY

HOWIES SMASH BURGER (GFO) 17

two 3oz patties, maple bacon, American cheese,  
lettuce, onion jam, burger sauce, skin on fries

BUTCHERS

STEAK FRITES (GF) served medium rare 25

9oz bavette steak, peppercorn sauce, mushroom

FRIED CHICKEN BURGER (GFO) 17

brined & marinated fried chicken, maple bacon,  
roasted onion & miso mayo, sweet pickled onions,  
toasted brioche, skin on fries

SEA

MASALA SCALLOPS (GF) 20

burnt butter, cucumber raita, crispy shallots  
served with frites & flat bread

CHIPPY TEA (GF) 18

superpale battered cod loin, mushy pea puree,  
triple cooked chips, tartare, lemon

LINGUINE ALLE VONGOLE 18

cherry stone clams, verni clams, garlic,  
chilli, confit garlic, fresh parsley

GARDEN

AUBERGINE SCHNITZEL (VG-GF) 16

fennel, grapefruit & herb salad, toasted white  
bean & artichoke cream, lemon

OYSTER MUSHROOM BURGER (VG-GFO) 16

crispy oyster mushrooms, togarashi, ponzu pickled  
slaw, burnt onion miso mayo, potato bun, frites

WILD MUSHROOM (VG-GF) 17

spinach gnocchi, kale pesto, cashew cream, crispy  
kale

## SIDES

SKIN ON FRIES (VG-GF) 5

TRIPLE COOKED CHIPS (VG-GF) 6

TRUFFLE & PECORINO FRIES (V-GF) 7

MAPLE ROASTED CARROTS (VG-GF) 6

GARLIC & PECORINO FOCACCIA (V) 6

PEPPERCORN SAUCE 3.50

MIXED SEASONAL VEG (VG-GF) 7

PROPER BONE GRAVY (GF) 3.50