



THE OLD
FISHMARKET
— THE PANTILES

SET MENU

Tuesday to Friday 12-5pm

£15.00

STARTERS

Shell on Greenland's Prawns
Mayonnaise.

Pair of Colchester Rock Oysters
Red wine shallots.

Upgrade Example-----

Mackerel fillet
Pickled vegetables, fennel, crème fraiche.
(£4 supplement)

MAINS

Mussels Linguine
Mussels, white wine, shallots, parsley, chilli.

Hake
Garlic butter potatoes, spinach.

Upgrade Example-----

Brighton Dover Sole
Grilled on the bone, beurre noisette, capers.
(£22 supplement)

SIDES

Mixed leaves, mustard dressing 2.5
Heritage tomato salad 3.0
New potatoes, parsley butter 3.5
Grilled buttered asparagus 6.5
Green beans, olive oil, lemon 3.5

Upgrades: Ask your server how you can upgrade to anything on the al 'a' carte menu.

National Lobster Hatchery:	We ask for a £1 donation per diner which we then match, which supports the charity to raise baby lobsters.
Dietary requirements:	Please make us aware of any food allergies.
Non fish:	We are delighted to prepare non fish dishes for our customers, we just ask for 24 hours notice.
Service charge:	A 10% Service charge is added to all bills, this is discretionary and is divided between all members of the team.
Why we don't do chips?	We get asked all the time, if we could we would, part of the planning permission for the site was a restriction on fryers ☹️.