

  
**THE OLD FISHMARKET**  
 THE PANTILES

Friday, January 19, 2018

## RAW OYSTERS\*\*

|                                                                                         | (2)  | (6)   |
|-----------------------------------------------------------------------------------------|------|-------|
| <b>Colchester rocks, west Mersea, Essex</b><br><i>Plump, salty, creamy.</i>             | 5.0  | 15.0  |
| <b>Lindisfarne rocks, Northumberland</b><br><i>Silky, clean, metallic.</i>              | 5.2  | 15.6  |
| <b>Colchester natives, Essex</b><br><i>Salty, green sap, mushroom, leather, bronze.</i> | 7.2  | 21.6  |
| <b>Jersey royales, Royal Bay of Grouville</b><br><i>Delicate, cucumber, lemon.</i>      | 5.70 | 17.10 |

## COOKED OYSTERS

|                                                           | (3) |
|-----------------------------------------------------------|-----|
| <b>Crème fraiche gratin</b><br>Sussex cheddar.            | 9.0 |
| <b>Rockefeller</b><br>Tarragon & parsley butter.          | 9.0 |
| <b>Chorizo</b><br>Grilled with chorizo                    | 9.0 |
| <b>Kilpatrick</b><br>Smoked bacon, Worcestershire butter. | 9.5 |

## CRABS - LOBSTERS - FRUITS DE MER

|                                                                                                                                       |           |
|---------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Dressed Cornish cock crab</b><br>Salad mayonnaise & bread.                                                                         | 24.0      |
| <b>Lobster *</b><br>Chilled <i>or</i> Grilled with garlic butter, mayonnaise & salad.                                                 | 24.5 48.0 |
| <b>House platter**</b><br>Atlantic prawns, Crevettes, mussels, clams, pair of rock oysters.                                           | 33.0      |
| <b>The works platter **</b><br>The house platter with the addition of a whole lobster, Whole cornish crab & a pair of native oysters. | 110.0     |
| <b>Mixed roast shellfish*</b><br>1/2 Lobster, crevettes, mussels, clams, garlic & chill.                                              | 35.0      |
| <b>Build your own</b>                                                                                                                 |           |
| Lobster* 350g                                                                                                                         | 24.0      |
| Cornish crab                                                                                                                          | 22.0      |
| 6 crevettes                                                                                                                           | 12.0      |
| 150g mussels                                                                                                                          | 3.0       |
| 100g clams                                                                                                                            | 5.0       |
| 150g prawns                                                                                                                           | 5.0       |

## SET MENU

£15.00 2 course Tuesday to Friday 12 – 5pm

## CAVIAR

Caviar from British sturgeons reared in Exmoor.  
Served with crème fraiche & toast.

|                    |      |
|--------------------|------|
| 10g                | 40.0 |
| 2.5g Tasting spoon | 10.0 |

## STARTERS

|                                                                                       |     |      |
|---------------------------------------------------------------------------------------|-----|------|
| <b>Shetland mussels</b><br>White wine, garlic, shallots, parsley.                     | 7.5 | 14.0 |
| <b>Bisque</b><br>Shellfish broth, crab meat.                                          |     | 8.5  |
| <b>Grilled crevettes</b><br>White wine, garlic & chilli butter.                       |     | 8.5  |
| <b>House smoked salmon</b><br>Cold smoked, mustard crème fraiche, pickled vegetables. |     | 9.5  |
| <b>Potted shrimps</b><br>Spiced brown shrimps, toast.                                 |     | 10.5 |

## MAINS

|                                                                                  |      |
|----------------------------------------------------------------------------------|------|
| <b>South coast red gurnard</b><br>Pea & basil puree, crushed new potatoes        | 16.5 |
| <b>Kent plaice</b><br>Paloudes clams & samphire butter                           | 17.5 |
| <b>Fish pie</b><br>Smoked haddock, cod, creamy leeks, pastry lid.                | 16.5 |
| <b>Spaghetti vongole</b><br>Palourde clams, white wine, garlic, chilli, parsley. | 16.5 |
| <b>Peterhead hake</b><br>Borlotti beans, Chorizo.                                | 18.5 |
| <b>Baked crab</b><br>Crème fraiche, grated cheese, salad & toast.                | 24.0 |

## SIDES

|                                             |     |
|---------------------------------------------|-----|
| * Bread & butter                            | 2.5 |
| * Mixed leaves & mustard dressing           | 2.5 |
| * New potatoes & parsley butter             | 2.5 |
| * Green beans, toasted almonds & olive oil. | 2.5 |

2.5

## FABULOUS OYSTER HAPPY HOUR

£1 each Tuesday to Friday 3- 5pm

|                  |                  |                    |                   |                 |                  |                  |
|------------------|------------------|--------------------|-------------------|-----------------|------------------|------------------|
| MONDAY<br>Closed | TUESDAY<br>12-10 | WEDNESDAY<br>12-10 | THURSDAY<br>12-10 | FRIDAY<br>12-10 | SATURDAY<br>9-10 | SUNDAY<br>Closed |
|------------------|------------------|--------------------|-------------------|-----------------|------------------|------------------|

## DESSERTS

---

|                                                                                                                                                                                                                                             |             |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Affogato</b><br>Taywells vanilla ice cream, espresso, almonds & amaretto.                                                                                                                                                                | <b>7.50</b> |
| <b>Chocolate fondant</b><br>Taywells pistachio ice cream.                                                                                                                                                                                   | <b>6.50</b> |
| <b>Toffee &amp; pear crumble</b><br>Taywells vanilla ice cream, almond crumble.                                                                                                                                                             | <b>5.50</b> |
| <b>Lime general</b><br>Anno Gin & Taywells lime sorbet                                                                                                                                                                                      | <b>5.50</b> |
| <b>British Cheese selection</b><br><b>Kentish blue</b> , Staplehurst, cow's milk.<br><b>Olde Sussex</b> , Stonegate, cow's milk.<br><b>Tunworth</b> , Hampshire, cow's milk.<br><b>Golden cross</b> , Whitesmith, East Sussex, goat's milk. | <b>8.50</b> |

## LIQUEUR COFFEE + COCKTAILS

---

|                           |              |
|---------------------------|--------------|
| <b>Irish coffee</b>       | <b>7.95</b>  |
| <b>Café royale</b>        | <b>7.95</b>  |
| <b>Espresso martini</b>   | <b>9.00</b>  |
| <b>Kir royale</b>         | <b>10.50</b> |
| <b>Champagne cocktail</b> | <b>10.50</b> |
| <b>Bloody mary</b>        | <b>9.00</b>  |

## PORT AND DESSERT WINE

---

|                                                                                       |             |
|---------------------------------------------------------------------------------------|-------------|
| <b>Muscat, Chateau L'esparrou</b><br>A rich, sweet dessert wine                       | <b>8.80</b> |
| <b>Fonseca port</b><br>A rich velvety fruity body with blackcurrant and cherry notes. | <b>6.65</b> |

---

### Some small print

#### Tips

We add an optional 10% service to our bills. This is shared out amongst all the staff involved in your service.

#### \*Lobster donation

We ask for an optional £1.75 donation for every lobster we sell. We then match this and donate this to The National Lobster Hatchery in Padstow. Buy one set one free.

#### \*\*Oysters

Although every measure is taken to ensure that our oysters are as fresh and as safe as possible we cannot guarantee that individual oysters are free from harmful bacteria & viruses. We advise that you eat raw oysters at your own risk. Please ask your server for more information.

## DIETARY REQUIREMENTS

---

### Allergies

**Please make us aware of any food allergies you may have before dining.**

If you or your guests, or any future guests have specific requests related to allergens, please do not hesitate to contact us. We will do our utmost to alter our dishes to ensure that our customers are happy & safe.

### Non Fish

If you or your friends do not like seafood please don't let that stop you booking with us. Although we specialise in this field, our chefs are delighted to prepare special dishes for those who prefer non-fish, vegan, vegetarian & gluten free options. We just need a little notice, just let us know when you book.

## ABOUT SANKEYS

---

### The public house

Based on Mount Ephraim the public house is set in a former Victorian manor house, The Pub offers a unique range of beer from around the world.

### The function rooms

Our function rooms at the public house are available to hire for any occasion.

### The seafood brasserie

Specialising in the very best of British Seafood. Our Brasserie is located in the town center, Camden road.

### The fishmongers

Based on Vale Road our fishmongers stock the largest variety of fish & seafood products in the area. It's also been voted at Kent's best Fishmonger three years on the trot 2011, 2012 & 2013

## CONTACT US...

---

on twitter

**@sankeysrtw**

on facebook

**www.facebook.com/sankeys**

on email

**ofm@sankeys.co.uk**

on the internet

**www.sankeys.co.uk**

by telephone

**01892 511 422**

by post

**The Old Fishmarket  
19 The Upper Pantiles  
Royal Tunbridge Wells  
Kent  
TN2 5TN**

MONDAY  
Closed

TUESDAY  
12-10

WEDNESDAY  
12-10

THURSDAY  
12-10

FRIDAY  
12-10

SATURDAY  
9-10

SUNDAY  
Closed