

PANTILES POP IN

Crevette, mussels, pate
& a glass of bubbles.

£11 per person Tuesday to Friday 12-5pm



Wednesday, 12 July 17

RAW OYSTERS

	(2)	(6)
Colchester rocks, west Mersea, Essex Plump, salty, creamy.	5.00	15.00
Lindisfarne rocks, Northumberland** Silky, clean, metallic.	5.20	15.60
Carlingford Lough, Lienster, Ireland** Sweet, nutty.	5.20	15.60
Prestige de claire, South west France** Delicate, clean, nutty.	6.20	18.60

COOKED OYSTERS

	(3)
Chorizo Grilled spiced sausage.	9.50
Mariniere Garlic butter, white wine, parsley.	9.00
Champagne Champagne, crème fraiche, chives.	9.50
Kilpatrick Smoked bacon, Worcestershire butter.	9.50

FRUITS DE MER

House platter** Crevettes, Atlantic prawns, clams, & ½ dozen oysters. (served on ice with lemon & mayonnaise)	35.00
The works platter The house platter with the addition of a whole cornish crab & lobster.	109.5
Build your own	
Cornish lobster *	½ 24.00 47.50
Cornish crab	22.00
½ dozen crevettes	12.00
150g Atlantic prawns	5.00
100g palourde clams	5.00
150g shetland mussels	3.00
Oysters**	(as above)

STARTERS

Pickled south coast mackerel. Cucumber & fennel.	7.50
Cured MSC certified salmon Ginger, sake & soy dressing, wasabi crème fraiche.	9.50
Shellfish bisque Cornish crab, brandy & cream.	8.50
Grilled crevettes Garlic, chilli & white wine.	8.50
Shetland scallops Chorizo & Romesco sauce.	13.50
Shetland Mussels Shallot, garlic, white wine, parsley.	7.00 14.00

MAINS

Spaghetti Vongole Palourde clams, white wine, garlic, chilli & parsley.	18.50
Peterhead hake Black olive tapenade & tomato dressing.	18.50
Wild sea trout Peas, courgettes & mint	22.00
South coast Dover sole Grilled on the bone, brown butter, capers & lemon.	29.50
Cornish brown cock crab Dressed in the shell, mayonnaise, bread & butter.	24.00
Cornish native lobster * Chilled <i>Or</i> Grilled with garlic butter, mayonnaise & salad.	½ 25.00 48.50

SIDES

* Bread & butter.	2.50
* Mixed leaves & mustard dressing.	2.50
* New potatoes & parsley butter.	2.50
* Green beans, leeks & sherry vinegar.	2.50

SET MENU

£15.00- 2 course Tuesday to Friday 12 – 5pm

FABULOUS OYSTER HAPPY HOUR

£1 each Tuesday to Friday 3- 5pm

MONDAY
closed

TUESDAY
12-10

WEDNESDAY
12-10

THURSDAY
12-10

FRIDAY
12-10

SATURDAY
9-10

SUNDAY
9-4

DESSERTS

Lime General Taywells lime sorbet & gin.	5.50
White chocolate panna cotta. Strawberry coulis , raspberries & oat crumble.	6.50
Taywells pistachio ice cream Chocolate sauce & pistachios.	5.50
Affogato Vanilla ice cream, toasted almonds, espresso & amaretto.	5.50
British Cheese selection Kentish blue , Staplehurst, cow's milk. Lord of the hundreds , Stonegate, ewe's milk. Tunworth , Hampshire, cow's milk. Golden cross , Whitesmith, East Sussex, goat's milk.	8.50

LIQUEUR COFFEE + COCKTAILS

Irish coffee	7.95
Café royale	7.95
Espresso martini	9.00
Kir royale	10.50
Champagne cocktail	10.50
Bloody mary	9.00

PORT AND DESSERT WINE

125ml

Domaine du Grande Mayne A rich, sweet dessert wine	8.80
Fonseca port A rich velvety fruity body with blackcurrant and cherry notes.	6.65

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...

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

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