



## STARTERS

<b>Half dozen colchester oysters</b>	<b>12.5</b>
Raw, tabasco & Shallot Vinegar**	
<b>Scottish king scallops</b>	<b>12.5</b>
Carrot puree, chorizo, peas and sauté potatoes	
<b>Smoked haddock scotch egg</b>	<b>6.5</b>
Roast garlic mayo, leek nest.	
<b>Tempura squid</b>	<b>7.0</b>
Crispy julienne salad, sweet chilli, lotus root crisp.	
<b>Lobster &amp; crab bisque</b>	<b>7.5</b>
Crusty bread, gruyere.	
<b>Prawn cocktail</b>	<b>6.5</b>
Greenland prawns, crayfish tails, Marie rose & iceberg lettuce.	

## CRABS AND LOBSTERS

All our crabs & lobsters come from Harvey's of Newlyn, a family run firm we have been using since the early 1960's.

<b>Fully dressed crab</b>	<b>19.9</b>
Claws & legs, salad, bread, homemade mayo.	
<b>Thai style crab</b>	<b>19.9</b>
Steamed in Thai spices & served with saffron rice.	
<b>Grilled Native lobster*</b>	half whole <b>19.9 39.0</b>
Mixed leaf salad & hand cut chips or French fries.	
<ul style="list-style-type: none"> <li>• Garlic &amp; herb butter</li> <li>• Garlic &amp; chilli butter</li> <li>• Chilled with chefs mayo</li> <li>•</li> </ul>	
<b>Surf &amp; Turf *</b>	<b>33.5</b>
½ native lobster & a 5oz rib eye steak. Both cooked to your spec. Hand cut chips & green leaf salad.	

## SIDES

Hand cut chips / French fries	<b>2.0</b>
Garden peas or mushy peas	<b>2.0</b>
Samphire	<b>3.5</b>

## MAINS

<b>MSC Scottish Mussels</b>	Sml <b>6.5</b>	Lrg <b>12.5</b>
<ul style="list-style-type: none"> <li>• Marinere</li> <li>• A la crème</li> <li>• Thai</li> <li>• Chorizo</li> </ul>		
<b>Fish &amp; chips.</b>		<b>12.9</b>
Beer battered fresh haddock, curry mayonnaise, hand-cut chips. <i>Gluten free batter available - add mushy peas £2</i>		
<b>Smoked haddock &amp; salmon fishcakes</b>		<b>12.5</b>
Green leaf salad, hand cut chips, parsley sauce.		
<b>Sankey's Smokie</b>		<b>13.5</b>
Smoked haddock, mornay sauce, wilted spinach, poached egg, crusty bread.		
<b>Pan seared cod</b>		<b>17.5</b>
Greenland prawns, clams, mussels, fennel, new potatoes, tomato.		

## FRUITS DE MER

We know that a seafood platter is a very personal menu item, so we allow you build it exactly how you like it.

**House platter** **£15 p/p**  
Crevettes, Greenland prawns, mussels, pair oysters, clams.

<b>Add ons:</b>	1/2 pint of Greenlands, 5.0
Fully dressed Cornish crab, 18.0	½ dozen crevettes, 12.0
½ or whole Cornish lobster, 18/36	Clams (100g), 5.0
Pairs of Oysters, 4.2	Mussels (150g), 3.0

<b>Pan seared hake fillet</b>	<b>14.0</b>
Cannellini beans, dijon cream, leeks, peas.	
<b>South coast plaice</b>	<b>9.5</b>
Garlic butter, peas, french fries.	
<b>Seafood spaghetti</b>	<b>13.5</b>
Clams, mussels, crevettes, garlic butter, chilli, parsley & white wine.	
<b>South coast lemon sole</b>	<b>19.0</b>
Grilled whole, brown butter, samphire, whole capers.	
<b>Mixed roast shellfish</b>	<b>32.5</b>
Half Cornish lobster, crevettes, Scottish mussels, scallops.	

## ALTERNATIVE DISHES

<b>Halloumi salad</b>	<b>7.5</b>
Beetroot & heritage tomato salad.	
<b>8oz Rib-Eye Steak</b>	<b>19.5</b>
Hand cut chips, salad.	

Buttered new potatoes	<b>2.5</b>
Mixed leaf salad	<b>2.0</b>
Tender stem broccoli	<b>2.5</b>

<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>	<b>SATURDAY</b>	<b>SUNDAY</b>
Closed	12-3 6-10	12-3 6-10	12-3 6-10	12-10	12-10	Closed

## DESSERTS

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<b>Sankey's crème brulee</b> Guy Sankey's original recipe.	6.5
<b>Mixed berry fool</b> Chantilly cream, crumble.	6.5
<b>White chocolate &amp; strawberry cheesecake</b> Coulis, berries and crumble.	7.0
<b>Banoffee Pie</b> Biscuit base, vanilla ice cream.	7.0
<b>British Cheese selection</b>	8.5
<b>Lord of the hundreds</b> , East Sussex, ewes milk. <b>Lord London</b> , London, cow's milk. <b>Brighton Blue</b> , Sussex, cow's milk. <b>Tornegas</b> , Godstone, cow's milk.	

## LIQUEUR COFFEE + COCKTAILS

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<b>Liqueur Coffee</b> (ask for liqueur choice)	5.50
<b>Espresso Martini</b>	7.95
<b>Bloody mary</b>	7.95
<b>Kir royale</b>	10.50
<b>Champagne cocktail</b>	10.50

## PORT AND DESSERT WINE

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<b>Domaine du Grande Mayne</b> A rich, sweet dessert wine	6.60
<b>Fonseca port</b> A rich velvety fruity body with blackcurrant and cherry notes.	6.50

### 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

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### Allergies

If you or your guests, or an 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

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### The public house

Set in a former Victorian manor house, The Pub offers a unique range of beer from around the world.

### The function room

Our function room is available to hire for any event, party or even as a private room for a meeting.

### The Old Fishmarket

Our Champagne & Seafood Bar based in The Pantiles, is the perfect spot for lunch or dinner whilst visiting the historic part of our town.

### 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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**01892 511 422**

by post

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

MONDAY  
Closed

TUESDAY  
12-3 6-10

WEDNESDAY  
12-3 6-10

THURSDAY  
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FRIDAY  
12-10

SATURDAY  
12-10

SUNDAY  
Closed