



NIBBLES

EXMOOR CAVIAR

House Sourdough	4.25
Add Taramasalata	4.00
Add Mackerel Paté	4.50
Add Devilled Anchovies	4.95

Crème fraiche & toasted sourdough	
5g	12
10g	24

SMALL PLATES

Seared Disco Scallops <i>Pea puree, black pudding puree, hazelnuts, lemon</i>	17	Garlic & Chilli Crevettes <i>Sourdough toast, white wine</i>	14
Cornish Octopus <i>Carrot and ginger, pickled mooli, chorizo, charred tomato</i>	14	Mussel and clam chowder <i>Potato, pancetta, sourdough</i>	12
Gin Cured Trout <i>Shaved asparagus, brown butter crumb, hollandaise, grapefruit</i>	12	Whole Cornish Sardines <i>Fennel, blood orange and dill salad</i>	11

LARGE PLATES

Hake Fillet <i>Groombridge asparagus, crab beignets, shellfish butter sauce</i>	30	Lobster Linguine <i>½ Lobster, cherry tomatoes, chilli, garlic, shallots, white wine</i>	43
Whole John Dory <i>Parsley puree, leek and horseradish croqueta, fish cream</i>	32	Lobster Salad <i>6/700g chilled or grilled with garlic butter</i>	39 half 76 whole
Wild Bass <i>Goats curd agnolotti, chicken sauce, broad beans</i>	44	Mixed Roasted Shellfish <i>½ Lobster, crevettes, clams, mussels, garlic butter</i>	70
Whole Dover Sole <i>Meuniere style</i>	70	Dressed Cornish Cock Crab <i>Mixed leaves, mayonnaise, sourdough, lemon</i>	35

PLATTERS – ON ICE

House <i>6 Crevettes, mussels, clams, Greenland prawns, devilled anchovies</i>	38	Build your own			
Crab Platter <i>House platter, plus a dressed crab</i>	73	Lobster	76	150g Clams	10.95
Works Platter <i>House platter plus a whole lobster, dressed crab, 4 oysters</i>	165	½ Lobster	39	150g Mussels	5.25
		6 Crevettes	14	150g Greenlands	5.25
		Dressed Crab	35	Devilled Anchovies	4.95

SIDE DISHES

Tenderstem Broccoli <i>Almonds, sea salt</i>	5.95	New Potatoes <i>Butter, parsley</i>	4.95
Green Beans <i>Butter, hazelnuts</i>	5.95	Samphire <i>Garlic butter</i>	4.95
Dressed Heritage Tomatoes <i>Shallot and basil vinaigrette</i>	5.95	Mixed Leaves <i>Honey and mustard dressing</i>	3.95

PANTILES SET LUNCH MENU

£29, 3 courses, weekdays 12- 3pm

Whole Sardines
Fennel, blood orange and dill salad

Mussel Linguine
Shallots, white wine, garlic, parsley

Affogato
Vanilla ice cream, almonds, espresso

INVISIBLE FISHY MISHY PEAS 2.50

Support the people bringing seafood to your table. The Fishermen's mission provides a lifeline of emergency & welfare support to fishermen & their families. If every table ordered just one portion of invisible fishy mishy peas, we could raise thousands to support fishermen & their families in need.

Sparkling & Champagne	125ml	Bottle
Squerryes Brut, Westerham, Kent	12	65
JM.Gobillard, NV	12.5	68
Squerryes Vintage Rose, Westerham, Kent	14	72
Squerryes Vintage Blanc de Blanc, Westerham, Kent	15	80
Pol Roger "White Foil", NV	17	95
Laurent Perrier Cuvée, NV	17.50	100
Bollinger Special Cuvee	19	105
Laurent Perrier Cuvée Rosé, NV	22	130

White Wines	125ml	175ml	250ml	Bottle
Vinho Verde, Quinta da Lixa, Portugal	5.15	7.20	10.30	28
<i>Fruity, floral notes, fresh and well balanced. White peach, apples and tangerine on the palate leading to a long, crisp finish..</i>				
Muscadet Sevre et Maine Sur Lie, France	5.50	7.70	11.00	30
<i>Pale, tangy, crisp wine from the Western end of the Loire river, rendered more interesting by lees contact: time on the gunk left after fermentation, which gives texture and complexity to this light, quaffable wine style.</i>				
Picpoul de Pinet, Languedoc-Roussillon, France	6.25	8.80	12.50	34
<i>Soft, floral white from southern France, dry and delicate, exuding acacia, hawthorn blossom and citronella.</i>				
Albariño 'Alba Martín', Martín Códax	6.45	9.00	12.85	35
<i>Bright and shiny. Intense nose and elegant aromas with hints of white stone fruits and white flowers.</i>				
Sauvignon Blanc, Summer House, New Zealand	7.70	10.80	15.50	42
<i>A riot of ripe citrus and tropical fruit aromas. Loaded with juicy rock melon, lychee, vibrant stone fruits and lemongrass, the mouth-watering finish on this one deserves some serious savouring.</i>				
Gavi di Gavi, Cristina Ascheri, Italy	8.80	12.35	17.60	48
<i>100% Cortese grape, a pale straw yellow colour with a green nuance. Has a dry, pleasant, harmonic palate with a remarkable freshness and incredible typicity. Excellent as an aperitif or with shellfish and platters on ice.</i>				
Chardonnay, Bogle, USA	10.10	14.15	20.20	55
<i>A treat of a Chardonnay from California, with green apples, pears and pineapples on the nose and butterscotch and vanilla, balanced by fresh acidity, on the tongue.</i>				
Koshu 'Sol Lucet', Yamanashi Wine Co., Japan	10.50	14.50	21.00	56
<i>A refreshing, delicate and dry wine from Japan's distinctive Koshu grapes. Very pale in colour, lively acidity well balanced with the fruit characters of green apple, which comes through towards the finish. The main characteristics of this wine, the Japanese citrus notes of "Kabosu" and "Yuzu" fully express the distinctive character of the Koshu grape.</i>				
Sancerre, Domaine Des Vieux Pruniers, France	10.65	14.90	21.30	58
<i>The clean, pure gooseberry flavour of Sauvignon Blanc is gentled and rendered charming by aromas of tropical fruit, without losing the signature flinty elegance of the Sancerre region of the Loire Valley.</i>				
Assyrtiko Kir-Yani, Greece	11.00	15.50	22.00	60
<i>Lovely, stony white wine from this admired Greek grape variety, perfumed with citrus and flowers and rounded out by flavours of white peach.</i>				
Petit Chablis, Louis Michel, France	11.90	16.70	23.85	65
<i>Mineral and packed with green apple flavours, with a pleasant tang of lemon peel on the finish.</i>				
Pouilly-Fuissé Saumaize-Michelin, France	14.65	20.50	29.30	80
<i>Succulent, ripe nose of creamy vanilla and pineapples. Rounded and generous palate, offering ripe grapefruits and lemon rind. A judicious use of oak brings depth, texture and nutty characters and helps with the soft finish.</i>				
Chablis Premier Cru, Montee de Tonarre, France	15.60	21.60	31.20	85
<i>Classic Chablis: cool citrus on the nose, the lemon and lime aromas filled out by honeyed richness in the mouth...along with more lemon.</i>				
Puligny-Montrachet Blanc, Burgundy, France	20.20	24.65	40.00	110
<i>Exotic, beguiling white Burgundy, bursting with ripe tropical fruit, including pineapple and guava, balanced by a concentrated jet of lime-flavored acidity and a fragrance of spicy oak.</i>				

Rose Wines	125ml	175ml	250ml	Bottle
Domaine de L'Amour, Côtes de Provence Rosé, France	7.00	9.75	13.90	38
<i>Provençal rosé, fragrant and elegant as southern sunshine, full of strawberries, cherries, citrus and crushed red apples.</i>				
Minuty M Rose, Provence, France	7.70	10.75	15.40	42
<i>Crisp, juicy fruits are round and appetising on the palate, while a slight touch of sweetness tempers this vivacious vintage.</i>				
Susumaniello Rose, Varvaglione, Puglia, Italy	8.65	12.10	17.25	47
<i>Very refreshing, fruity pear & strawberry, rounded like a velvet glove, what a rose should feel like.</i>				

Red Wines	125ml	175ml	250ml	Bottle
Brouilly, Louis Tête, French	7.70	10.80	15.50	42
<i>Beaujolais is the Gamay grape's happy place and this bright, chirpy wine, from one of the region's finest villages, judiciously balances red fruits and light spice.</i>				
Crios Malbec, Susana Balbo, Argentina	8.00	12.50	16.00	46
<i>A fresh, pure expression of variety, this Malbec displays aromas of violets, cherries and spices. Fruity, with balanced acidity on the palate, notes of ripe red fruits and a subtle hint of oak.</i>				
Valpolicella Ripasso Valpantena, Veneto, Italy	11.00	15.40	22.00	60
<i>Violet red colour. Intense notes of black currant red plums, raspberry, black cherry and spice. Good fresh attack on the palate followed by good balance between acidity, sweetness and body.</i>				

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 12.5% 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:	It is part of our planning consent that we don't offer chips.

