



## NIBBLES

## EXMOOR CAVIAR

House Sourdough	4.25
Add Taramasalata	4.00
Add Devilled Anchovies	4.95

Crème fraiche & toasted sourdough	
5g	12
10g	24

## SMALL PLATES

<b>Seared Disco Scallops</b> <i>Pea puree, pancetta jam, hazelnuts</i>	17	<b>Garlic &amp; Chilli Crevettes</b> <i>Sourdough toast, white wine</i>	14
<b>Torched Octopus</b> <i>Carrot and ginger, pickled mooli, chorizo, charred tomato</i>	14	<b>Mussel &amp; Clam Chowder</b> <i>Potato, pancetta, sourdough</i>	12
<b>Gin Cured Trout</b> <i>Shaved asparagus, brown butter crumb, hollandaise, grapefruit</i>	12	<b>Whole Cornish Sardines</b> <i>Fennel, blood orange and parsley salad</i>	11

## LARGE PLATES

<b>Hake Fillet</b> <i>Groombridge asparagus, crab beignets, shellfish butter sauce</i>	30	<b>Lobster Linguine</b> <i>½ Lobster, cherry tomatoes, chilli, garlic, shallots, white wine</i>	43
<b>Monkfish tail</b> <i>Cauliflower, pancetta, milk crumb</i>	32	<b>Lobster Salad</b> <i>6/700g chilled or grilled with garlic butter</i>	39 half      76 whole
<b>Wild Bass</b> <i>Leek croquetas, chicken sauce, parsley puree</i>	40	<b>Mixed Roasted Shellfish</b> <i>½ Lobster, crevettes, clams, mussels, garlic butter</i>	70
<b>Whole Dover Sole</b> <i>Meuniere style</i>	60	<b>Dressed Cornish Cock Crab</b> <i>Dressed leaves, mayonnaise, sourdough, lemon</i>	35

## PLATTERS – ON ICE

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

## SIDE DISHES

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

## PANTILES SET LUNCH MENU

£29, 3 courses, weekdays 12- 3pm

**Whole Sardines**  
*Fennel and blood orange salad*

**Mussel Linguine**  
*Shallots, white wine, garlic, parsley*

**Affogato**  
*Vanilla ice cream, almonds, espresso*

**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.

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

<b>White Wines</b>	<b>125ml</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
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<b>Vinho Verde, Quinta da Lixa, Portugal</b>	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>				
<b>Muscadet Sevre et Maine Sur Lie, France</b>	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>				
<b>Picpoul de Pinet, Languedoc-Roussillon, France</b>	6.25	8.80	12.50	34
<i>Soft, floral white from southern France, dry and delicate, exuding acacia, hawthorn blossom and citronella.</i>				
<b>Albariño, Bodegas Martin Codax, Spain</b>	6.45	9.00	12.85	35
<i>100 % Albariño from the Salnés Valley, Alba Martín reflects its land. It is a crisp, dry, and aromatic wine featuring notes of apple, apricot, white peach, and a distinct maritime salinity.</i>				
<b>Sauvignon Blanc, Summer House, New Zealand</b>	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>				
<b>Gavi di Gavi, Cristina Ascheri, Italy</b>	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>				
<b>Chardonnay, Bogle, USA</b>	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>				
<b>Koshu 'Sol Lucet', Yamanashi Wine Co., Japan</b>	10.50	14.50	21.00	56
<i>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>				
<b>Sancerre, Domaine Des Vieux Pruniers, France</b>	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>				
<b>Assyrtiko Kir-Yani, Greece</b>	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>				
<b>Petit Chablis, Louis Michel, France</b>	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>				
<b>Pouilly-Fuissé, Saumaize-Michelin, France</b>	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>				
<b>Chablis Premier Cru, Montee de Tonarre, France</b>	15.6	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>				
<b>Puligny-Montrachet Blanc, Burgundy, France</b>	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>				

<b>Rose Wines</b>	<b>125ml</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
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<b>Domaine de L'Amour, Côtes de Provence Rosé, France</b>	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>				
<b>M de Minuty Côtes de Provence, France</b>	7.70	10.75	15.40	42
<i>It is a fresh, aromatic blend of Grenache, Cinsault, and Syrah, known for its crisp notes of peach and citrus, ideal for summer dining.</i>				
<b>Susumaniello Rose, Varvaglione, Puglia, Italy</b>	8.65	12.10	17.25	47
<i>Very refreshing, fruity pear &amp; strawberry, rounded like a velvet glove, what a rose should feel like.</i>				

<b>Red Wines</b>	<b>125ml</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
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<b>Brouilly, Louis Tête, French</b>	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>				
<b>Crios Malbec, Susana Balbo, Argentina</b>	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>				
<b>Valpolicella Ripasso Valpantena, Veneto, Italy</b>	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>				