



NIBBLES

House Sourdough, 4
Add Mackerel Pate, 5
Add Taramasalata, 5
Add Devilled Anchovies, 5

EXMOOR CAVIAR

Crème fraiche & toasted sourdough
5g, 12
10g, 24

HAPPY HOUR

Friday 4 to 5pm
All oysters buy one, get one free

SMALL PLATES

Seared Scallops, 19
Sweetcorn, cep powder, chicken skin

Garlic & Chilli Crevettes, 14
Sourdough toast, white wine

Torched Cornish Octopus, 14
Carrot and ginger puree, chorizo, pickled mooli, coriander

Cured Trout, 12
Spring onion, brown butter crumb, hollandaise, grapefruit

Moules Mariniere, 10
Garlic, white wine, sourdough

Whole Cornish Sardines, 11
Beetroot textures, horseradish crème fraiche, dill

FRESH FISH

Wild Bass Fillet 42
Petit pois a la francaise, nduja, preserved lemon beurre blanc

John Dory Fillet, 34
Zhoug, roast hispi cabbage, pickled kohlrabi, crispy chickpeas

Whole Dover Sole, 60
Meuniere style

SHELLFISH

Mussel Linguine, 22
Mussels, shallots, garlic, white wine, cream

Dressed Cornish Cock Crab, 35
Dressed leaves, mayonnaise, sourdough, lemon

Native Lobster Salad, 39 / 76
600 to 700 grams, chilled or grilled with garlic butter, half / whole

Lobster Linguine, 43
½ Lobster, cherry tomatoes, chilli, garlic, shallots, white wine

CHILLED PLATTERS

House, 42
Crevettes, mussels, Greenland prawns, devilled anchovies

Crab, 77
House platter, plus a dressed crab

Lobster, 81 / 118
House platter plus 1/2 or whole lobster

Add oysters from 4
Ask for today's selection

ROASTED PLATTERS

House, 39
Crevettes, mussels, Greenland prawns, garlic butter, sourdough

Full, 78
½ Lobster, crevettes, mussels, garlic butter, sourdough

Add a cooked oyster, 5
Le Ruth, Kilpatrick, Rockefeller, Curry Butter

Add a scallop, 6
Garlic Butter

SIDE DISHES

Tenderstem Broccoli, 6
Almonds, sea salt

Green Beans, 6
Salted butter

Dressed Heritage Tomatoes, 6
Shallot vinaigrette, basil

New Potatoes, 5
Butter, parsley

Samphire, 6
Garlic butter

Mixed Leaves, 4
Honey and mustard dressing

PANTILES SET LUNCH MENU

£29, 3 courses, weekdays 12- 3pm

Whole Sardines
Beetroot and horseradish

Chalk Stream Trout
Zhoug, hispi, pickled kohlrabi

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.

Sparkling & Champagne	125ml	Bottle
Squerryes Brut, Westerham, Kent	12	65
JM.Gobillard, NV	12.50	68
Squerryes Vintage Rose, Westerham, Kent	14	72
Pol Roger "White Foil", NV	17	95
Laurent Perrier Cuvée, NV	17.50	100
Bollinger Special Cuvee	19	105
Laurent Perrier Cuvee Rose, 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, Bodegas Martin Codax, Spain	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>				
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.</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>				
Sancerre, Vieux Pruniers, France	10.65	14.90	21.30	58
<i>The nose is clean and fresh with enticing lemon and leafy green aromas. The palate is full of citrus and mineral fruits leading into the dry, crisp finish.</i>				
Vouvray Sec, Domaine Sylvian Gaudron, France	11.70	16.65	23.70	63
<i>Dry yet honeyed Chenin Blanc from the Loire, perfumed with fresh hay and kept taut and lively by lemon acidity and lovely minerality.</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, Monee de Tonarre, France	15.60	21.60	31.20	85
<i>Cool citrus on the nose, lemon and lime aromas out by honeyed richness in the mouth... along with more lemon</i>				
Puligny-Montrachet Blanc, Burgundy, France	20.20	24.65	40	115
<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>				
M de Minuty Côtes de Provence, France	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>				
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 color. 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>				
Barolo, Via Nuova Organic 2020, Italy				135
<i>Gorgeous aromas of dried flowers and strawberries with some cherries and hints of iron. Full-bodied. Chewy and creamy textured at the same time. Attractive berry and walnut aftertaste.</i>				