



THE OLD
FISHMARKET
— THE PANTILES

NIBBLES

House Sourdough, 3.50
Add Taramasalata, 3.00
Add Mackerel Pate, 3.00

STARTERS

Scottish scallops grenoblaise Fennel, capers, spinach, lemon, garlic	14.50	Sankey's oak smoked salmon Pickled cucumber, capers, crème fraiche	8.50
Garlic & Chilli Crevettes Garlic, Chili, White Wine, Toast.	9	Cured Mackerel Wholegrain mustard, mixed leaves	8.50
Smoked haddock chowder Leeks, potatoes, cream, smoked bacon	9	Pan seared squid Ginger, red onion, limes, coriander	8.50

FRESH FISH

Dover Sole Grilled whole, meuniere sauce, parsley	39
Brill to share Grilled whole, garlic butter	42
Monkfish, Pan seared tails, coconut curry	39
Hake Pan seared, Wholegrain mustard, leeks, cabbage	39

CRUSTACEANS

Lobster Salad Chilled Garlic butter Thermidor	29	58
Lobster linguine ½ lobster, garlic, chilli, white wine	29	
Cornish cock crab salad Dressed crab, mayo, bread	29	
Crab gratin Crème fraiche, sourdough toast	39	

Vongole Linguine Clams, Garlic Butter, Chilli, White Wine	24
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Mixed Roast Shellfish* ½ Lobster*, crevettes, mussels, clams, mayonnaise, garlic & chilli.	53
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FRUIT DE MER

build your own platter

Whole Lobster* 52	100g Clams 6
½ Lobster 28	150g Mussels 5
Cornish Crab 25	150g Greenland prawns 5
6 Crevettes 13	Devilleed anchovies 4

Popular platters

House Platter 6 crevettes, clams, mussels, Greenland prawns, devilled anchovies	33
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Crab platter House platter, plus a dressed crab.	39
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Works platter Crab platter, plus whole lobster, 4 oysters	39
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SIDES

Burrata, pesto, sundried tomatoes	8.50
New potatoes, butter parsley	3.50
Garlic samphire	4.50
Cabbage, leeks, garlic butter	3.50
French beans, shallots	3.50
Mixed leaves, French dressing	3.50

Dietary requirements:

Non fish:

Service charge:

Why we don't do chips?:

Please make us aware of any food allergies.

We are delighted to prepare non fish dishes for our customers, we just ask for 24 hours' notice.

A 10% Service charge is added to all bills, this is discretionary and is divided between all members of the team.

It is part of our planning consent that we don't offer chips. Crazy I know, but that's TWBC planning department for you.