





Of Royal Tunbridge Wells Seafood Brasserie & Oyster Bar Tuesday, 23 October 2012

# **Oysters**

Our Oysters are specifically selected from Richard Haward's company in Colchester, Essex. His family have been carefully cultivating the wild Oysters in the river Blackwater to the west of Mersea Island since 1792.

Gigas or "Rock" Oysters - Two £3.60 or Half Dozen £10.80

You can enjoy our oysters in various different ways, choose from the list below.

### **Cooked Rock Oysters\***

Killpatrick Bacon, Cream, Garlic, Worcester sauce, Breadcrumbs. Tempura, served with Wasabi dip. minimum half dozen necessarily

**Dressings for raw Oysters** 

Shallot & Red Wine Vinegar Ginger, Spring Onion, Soy Sauce & Wasabi Lime & Chilli

# **Starters**

### Seafood Tapas, £7.80

Select 3 from the following; Crevettes, Peeled Brown Shrimps, Cornish Crab Claws, Crayfish Tails & Fresh Anchovies, - extra items 2.60

### Sankey's Traditional Potted Shrimps, £7.50 served with toasted wholegrain brown bread

& mixed leaf garnish Cornish Crab Bisque, £6.50 Served with French bread and grated cheese Fresh Scottish Mussels, £8.00

starter size bowl see below for flavours

Grilled Haloumi Cheese Salad, £6.50 With Peppadew peppers & Sunblush tomatoes

Homemade Cornish Crab & Prawn Bake, £7.50 Cornish crab meat & prawns in a rich mornay sauce Sankey's Tempura Selection, £9.50

Mussels, Rock Oysters & King Prawns, served with Wasabi & Sweet Chilli Dips

Charcuterie, £7.50

Duck & orange pate, salami and Parma ham served with toasted French bread

> Grilled Cornish Sardines, £7.50 With parsley, garlic & lemon

# Sankey's Classics

### Fish & Chips, Small 6-8oz - £10.95, Large 10-12oz - £12.95

Beer Battered Cornish Haddock Fillet & homemade tartar sauce served with your choice of French fries or chunky chips Add mushy peas or garden peas for £2

### Sankey's Smokie, £12.80

A Mornay of natural cure smoked haddock & king prawns, on a bed of fresh spinach topped with cheddar & a runny poached egg

### Homemade Fishcakes, £10.50

Loch Duart Salmon & natural cure smoked haddock fishcakes served with garlic spinach sauce, a mixed leaf salad & your choice of French fries or chunky chips

### Home Hot Smoked Salmon Salad, £12.50

A hot smoked fillet of Loch Duart salmon served on a bed of mixed leaves with Greenland prawns & Crevettes

### Shellfish

The Sankey family have sourced Crabs & Lobsters from Harvey's of Newlyn since 1960 and have never looked back. They arrive direct & live early in the morning; our crab picker then sets about the daily task of dressing the crabs. Our homarium has been specifically selected by the team at The National Lobster hatchery in Padstow to ensure our Lobsters have the best possible conditions here.

### 1.5lb Cornish Lobster, Fresh from the Homarium.

Grilled & served with New Potatoes (or fries or chips if you prefer) & salad. Butter & Olive Oil • Garlic • Garlic & Chilli • Thermidor Half Lobster, £20.00\*or Whole, £40.00\*

Please also note our donation to The National Lobster Hatchery over the page

### Dressed Cornish Cock Crab, £18.50

Some say our signature dish, choose either; Cold with Salad • Steamed with Thai Spices, Coconut Milk & Rice Hot with PiriPiri sauce & Rice

### Fresh Scottish Mussels

Marinieres, White Wine, Garlic & Shallots. A la Crème, White Wine, Garlic, Shallots, Bay & Cream Thai Style, Chilli, Lemongrass, Ginger & Coconut Chorizo, Tomatoes, White Wine, Garlic & Chorizo & Red curry Paste Small Bowl £8.00 - Large Bowl £10.00 - Add fries or chunky chips £2.00

# Daily Fresh Wet Fish

The Freshest wet fish from the British Isles supplied by our own Fishmongers on Vale Road. Atlantic Halibut, £18.50

Torbay Sole, £17.50 Grilled whole with garlic butter

Hake from Peterhead, £14.50

Pan fried fillet with Salsa Verde

'an roasted fillet with a fine herb velouté

Lemon Sole from Brighton, £16.50

Grilled whole merniuier style

Now choose from two of the following sides at no extra cost

parsley new potatoes, french fries, chunky chips, seasonal mixed leaf salad, sautéed leeks, buttered cabbage, Sautéed courgettes

### **Platters**

Platters have been on our menus for decades, we hope that our platters offer something for all budgets and tastes. Great between two or even three as part of your meal.

### Sankey's Paella, to share, £42

Served in its Paella dish, with, Mussels, Squid, Greenland Prawns, Tiger Prawns, Chorizo & Chicken. (Please allow up to 30 mins)

### Double Crab Platter, £50

2 Cock Crabs, Moules Marinieres, Rock Oysters, Crayfish Tails, Brown Shrimps & Crevettes.

# Surf & Turf, £60

1 Whole Cornish Lobster & two 5°<sup>z</sup> Ribeye steaks, both cooked to your spec. Served with chunky chips & salad.

# Crab & Lobster Platter, £72

1 whole dressed 1.5lb Cornish Lobster. 1 Dressed Cornish Cock Crab. Moules Marinieres, Rock Oysters, Crayfish Tails, Brown Shrimps & Crevettes. \*Please also note our donation to The National Lobster Hatchery over the page

### Non Fish Dishes



### **Desserts**

All our Desserts are created here on site by our chefs, £4.60

Warm Chocolate Brownie with Vanilla ice cream Sticky Toffee Pudding with cream Vanilla Crème Brulee Apple and mixed fruit crumble with custard

### Cheese Selection, £8.50

Bath soft cheese, Lyburn gold, Tunworth soft cheese, Kentish blue Served with grapes, chutney & a selection of biscuits

### Taywell Farm Ice Cream, £4.60

Vanilla - Strawberry - Chocolate - Honeycomb - Baileys

### Taywell farm Sorbets, £4.60

Pear & Ginger • Strawberry • Blood Orange • Lemon • Passion fruit

### Coffoos

Coffee / Espresso, £2.10, Double Espresso £2.60, Cappuccino, £2.60, Café Latte, £3.00, Tea £2.50

We also offer a large range of after dinner drinks; see our drinks menu for more details.

# **Smoking in the Garden**

Whilst we are serving food in the restaurant section of the garden we ask that you kindly refrain from smoking

### **Childrens Menu**

For the under 12's, all at £6.80

 $\label{thm:model} \mbox{Homemade {\bf Salmon~\&~Smoked~Haddock~Fishcake,} with~Chips~\&~Salad}.$ 

Fish & Chips, ½ a Beer Battered Haddock Fillet with Chips.

Fishfingers, Chips & Beans.

**Roast Dinner**, a smaller portion of our Sunday roast. Either Haddock or Beef. (Sundays only)

Children are allowed in the Seafood Brasserie during all services. Unfortunately due to licensing restrictions under 18's are not allowed in the Pub (upstairs) after 6pm.

We also carry a limited number of High Chairs, ask staff for details.

### Fish2fork

Following up from our 2009 four star rating ranking us as one of the UK's most sustainable seafood restaurants Fish2fork have reviewed us once again and awarded us 4.5. This puts Sankey's top of the pile once more in its sustainability rankings.

### **Sustainability**

We have strong concerns about the welfare of the worlds oceans & fish stocks. Along with our Fishmongers we know the origin of all our products and commit to never knowingly purchase fish from unsustainable fisheries

# **Sunday Lunch**

Served in the Pub.

### Pan Roasted Haddock, £10.95

(Served with Yorkshire pudding, garlic spinach sauce & vegetables)

### Local Roast Beef Sirloin, £10.95

(Served with roast vegetables & Yorkshire pudding – choose if you want your roast on a large Yorkshire pudding or with a smaller Yorkshire pudding on the side)

Served from midday to 4pm every Sunday

# SPECIAL OFFER FISH 8 Chips for a fiver fresh beer battered Haddock with french fries or chunky chips

served in The Seatood Brasserie between 12 and 3pm every Wednesday

garden or mushy peas £2

# Contact us

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# Some small print

\*We will add a £1.75 voluntary donation for every whole lobster to your bill, which is matched by Sankey's and donated to the National Lobster Hatchery in Padstow. Ask for details as to how this can be "gift aided".

Eating live shellfish such as oysters whilst drinking alcohol can cause sickness. Please ask staff for more information.

Please be aware that fish contain bones, and even though we try our hardest to remove all the bones from our fillets some can still get past us

We add an OPTIONAL 10% service charge to our bills. We would like to point out that this is entirely up to you to pay, and that no part of it is used to make up staff wages. This service charge is divided between ALL staff involved in your meal. Adding it to our bills is simply so we can record the tips as these must now be taxed. If you have any questions please ask your waiter/ess. We accept most major credit cards. We do not accept Diners or American Express cards or Cheques.