STARTERS

FRESH BAKED GARLIC BREAD	4.7
CHEESY GARLIC BREAD	4.9
MIXED OLIVES	4.7
FRESH BREAD	4.8
BAKED BRIE French brie, baked and plated with cranberry & tomato jam.	8
SEAFOOD CHOWDER Traditional fishermen's recipe of fresh seafood soup.	7.9
HALLOUMI Plated with balsamic and mixed leaves.	7.8
SUSSEX SMOKIE SCALLOPS Scallops and oak smoked Haddock in a rich che sauce topped with creamed potato and Italian g cheese breadcrumbs.	
CALAMARI Thin cut rings dusted in flour and fried served with homemade tartare sauce.	8.8
PAPRIKA WHITEBAIT Oregano and smoked paprika floured whole blanched bait fish.	8.3
BEER TEMPURA SHRIMPS Shrimps plated with pineapple & rum jam and dusted with coconut shavings.	10
PRAWN COCKTAIL Greenland baby prawns served with our Marie-Rose sauce and home baked bread.	9.5
THE FISH FACTORY PLATTER Shell on garlic crevettes, popcorn shrimps, s calamari, whitebait and tzatziki.	16 sardine,
LOADED CRAB DIRTY FRIES Hand cut twice cooked french fries with crab & seafood garlic alioli topper.	10

SALADS

GREEK VILLAGE FETA SALAD 9

FARM GARDEN SALAD

8

HALF from 22

WHOLE

from

35



Dressed warm, with brandy & Italian grated cheese thermidor sauce. Plated with fresh cut feta salad and pomme frites. (ALSO AVAILABLE COLD)

SMALL BOAT FISHERMEN

Committed to our local sustainable fisherman, delivering the freshest catch from the beach.

HAND PICKED DRESSED CRAB 16.5

Dressed crab served with chips, salad and coleslaw.

WILD HALIBUT

18

A thick, meaty white fish. Great cooked in matzo meal, served with chips, mash or house rice.

SKATE

A wing cut of white meat with a strong flavour. An absolute classic fish. Optional beurre blanc & caper sauce available, served with chips, mash or house rice.

WHOLE DOVER SOLE

mash or house rice.

Locally caught prime Dover sole served on the bone. The king of fish, served with chips,

HALF POUND/ROPE-GROWN MUSSELS	16.5
Simply steamed in a light white wine and	St (9)

Simply steamed in a light white wine a cream sauce. Served with bread.

CHECK OUR BLACKBOARD FOR MORE DAILY BEACH CATCH.

MEZE SEAFOOD BANQUET

HAVE IT ALL ESPECIALLY SELECTED FOR YOU Two course meze

A REAL TREAT FOR THE FISH LOVER. YOU CAN ENJOY THE CHEFS' SELECTION OF STARTERS AND MAINS SERVED WITH A CHOICE OF POTATOES.

17

28

Z4pp Minimum 2

CLASSICS ALL SUSTAINABLY SOURCED, IT'S YOUR CHOICE...



Cooked with our lobster bisque sauce and finished with Italian grated cheese.

WHOLE-TAIL SCAMPI

14.5

15

16

Tail pieces of juicy shellfish coated in breadcrumbs and golden-fried, served with chips, mash or house rice.

FISH TACOS

Line caught cod marinated in chamoula and topped with pink tartar and tomato & spring onion concasse with hand cut fries.

CHECK OUR BLACKBOARD FOR CATCH OF THE DAY

ARTISAN DISHES

OUR CHEFS GRAND DESIGNS

DAKSHIN CATFISH CURRY

Traditional South Indian curry with fresh herbs, spices and tomatoes finished with coconut milk. Served with a poppadom and a garlic & herb naan.

THE FISH FACTORY SEAFOOD PASTA

Pasta combined with selections such as calamari, baby squid, cod, salmon & rope grown mussels.

RED SNAPPER SKEWERS

Chargrilled kebabs of marinated red snapper. Served with a Greek Salad.

BOUILLABAISSE

Selections of local seasonal fish cooked into a rich stew, finished with tomato & orange zest.

FISH WELLINGTON

17 Prime cuts of salmon, cod & haddock layered on potato slices and topped with a rich cheese fondue sauce and baked in crispy pastry. Served with fresh vegetables.

LOBSTER & STEAK SURF AND TURF

Half cracked local lobster covered in Thermidor sauce with a char grilled sirloin steak with maple & brandy glaze and plated with tiger shrimps and french fries.

COD SUSTAINABLY CAUGHT

A thick cut creamy fish, excellent in batter and full of nostalgia. Served with chips, mash or house rice.

HADDOCK SUSTAINABLY CAUGHT

White meat with a flakey texture and a rich flavour. A favourite traditional Northern fish supper. Served with chips, mash or house rice.

HUSS FILLET

Also known as Rock Salmon. A dense white meat with definite individual flaviour, served with chips, mash or house rice.

PLAICE FILLET

Bonless fillet with a light and soft texture. Excellent with parsley sauce for an extra £1, served with chips, mash or house rice.

FISH PIE

Cod, smoked haddock, salmon and calamari in a creamy cheese sauce. Topped with buttered mash and served with garden peas.

TRADITIONAL

BANGERS & MASH

Locally sourced, freshly made prime sausages, chargrilled, served on mash and smothered in red wine gravy and fried onions.

10oz AGED SIRLOIN STEAK 20

Prime cut steak served with green pepper sauce, chips, beer battered onion rings and seasonal vegetables.

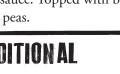
TFF LEMON & GINGER CHICKEN

Sweet lemon & ginger marinated boneless chicken breast coated in golden breadcrumbs. Served with dirty chips and coleslaw.

STEAK & KIDNEY PUDDING

The finest cuts of steak and kidneys, all steamed in a perfect suet, served with vegetables, chips or mash.

ASK FOR OUR GLUTEN FREE MENU





15.8

15.9

14.9

14.8

16

15

15

13.5



16.5



16

31

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VEGETARIAN DISHES

MUSHROOM RISOTTO

A creamy wild mushroom risotto with Italian grated cheese.

NUT ROAST

14

13

A blend of mixed nuts, vegetables and mushrooms served with chips or mash and seasonal vegetables.

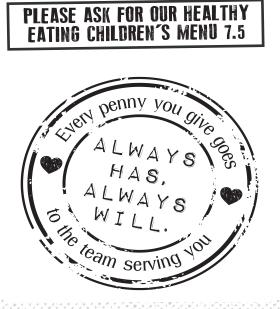
BEAN FALAFEL

14.5 Fresh coriander blended with spiced beans and chickpeas served with a Greek salad, house rice & chips.

SIDE DISHES	
DISH OF COLESLAW	4
FRESH SEASONAL VEGETABLES	4.5
PICKLES: ONIONS OR GHERKINS	2
STEAMED NEW POTATOES	4.5
SWEET POTATO FRIES	4.5
WINE & PARSLEY SAUCE	3.5
MUSHY PEAS	3
BEER BATTERED ONION RINGS	4.5

Just Saving:

All our meals are freshly prepared on the premises to ensure the perfect flavours, this does mean foods may contain nuts and other allergens or derivatives of said foods. Please advise us of your allergy or intolerance and our trained team can assist you to make a great meal choice. Allergy menu also available, thank you.



BEVERAGES

COCA COLA TAPS	Half Pint	Pint
Coke, Diet Coke, Lemonade, Tonic	2.5	3.9
BOTTLED SOFT DRINKS		0.5
Coke, Diet Coke 330ml		3.5
Ginger Beer, Victorian Lemonade		3.9
Appletiser		3.5
Elderflower		3.5
San Pellegrino Orange or Lemon		3.5
JUICES		3.5
Cranberry, Pineapple, Orange or		
Apple.		
HILDON MINERAL WATER 330ML		3.8
HILDON MINERAL WATER 750ML		5.8
CAPPUCCINO		3.8
FILTER COFFEE		3.7
ESPRESSO		3.5
LATTE		3.8
MACCHIATO		2.7
LIQUEUR COFFEE		7
Soya Milk available		
POT OF TEA		3.8

English Breakfast, Earl Grey, Camomile, Peppermint, Green Tea, Lemon & Ginger, Fruit Tea

DRAUGHT	Half Pint	Pint
British Brewed Cask Lager 4.0%	3.9	5.5
Bitter 4.0%	3.9	5.5
South West Orchards Cider 5%	3.9	5.8
BOTTLE BEERS		
Keo Cypriot Lager		4.9
Moretti 4.6%		4.9
Guinness		4.9
Bottled Ales 500ml		5.5
Gluten Free Beer/Lager		5

