

STARTERS

FRESH BAKED GARLIC BREAD 4.7

CHEESY GARLIC BREAD 4.9

MIXED OLIVES 4.7

FRESH BREAD 4.8

BAKED BRIE 8

French brie, baked and plated with cranberry & tomato jam.

SEAFOOD CHOWDER 7.9

Traditional fishermen's recipe of fresh seafood soup.

HALLOUMI 7.8

Plated with balsamic and mixed leaves.

SUSSEX SMOKIE SCALLOPS 11

Scallops and oak smoked Haddock in a rich cheese sauce topped with creamed potato and Italian grated cheese breadcrumbs.

CALAMARI 8.8

Thin cut rings dusted in flour and fried served with homemade tartare sauce.

PAPRIKA WHITEBAIT 8.3

Oregano and smoked paprika floured whole blanched bait fish.

BEER TEMPURA SHRIMPS 10

Shrimps plated with pineapple & rum jam and dusted with coconut shavings.

PRAWN COCKTAIL 9.5

Greenland baby prawns served with our Marie-Rose sauce and home baked bread.

THE FISH FACTORY PLATTER 16

Shell on garlic crevettes, popcorn shrimps, sardine, calamari, whitebait and tzatziki.

LOADED CRAB DIRTY FRIES 10

Hand cut twice cooked french fries with crab & seafood garlic alioli topper.

SALADS

GREEK VILLAGE FETA SALAD 9

FARM GARDEN SALAD 8

LOBSTER MENU

FRESHLY STEAMED

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

(ALSO AVAILABLE COLD)

HALF
from
22

WHOLE
from
35

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 17

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 28

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

HALF POUND/ROPE-GROWN MUSSELS 16.5

Simply steamed in a light white wine and cream sauce. Served with bread. St (9)

CHECK OUR BLACKBOARD FOR MORE DAILY BEACH CATCH.

MEZE SEAFOOD BANQUET

24pp

HAVE IT ALL ESPECIALLY SELECTED FOR YOU
TWO COURSE MEZE

Minimum 2

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

CLASSICS

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



SHRIMP & SQUID RISOTTO 16

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

WHOLE-TAIL SCAMPI 14.5

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

FISH TACOS 15

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

COD SUSTAINABLY CAUGHT 15.8

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

HADDOCK SUSTAINABLY CAUGHT 15.9

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 14.9

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

PLAICE FILLET 14.8

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 16

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

ARTISAN DISHES OUR CHEFS' GRAND DESIGNS

DAKSHIN CATFISH CURRY 16.5

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 17.9

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

RED SNAPPER SKEWERS 16

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

BOUILLABAISSE 19

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 31

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.

TRADITIONAL

BANGERS & MASH 15

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

100z AGED SIRLOIN STEAK 20

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

TFF LEMON & GINGER CHICKEN 15

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

STEAK & KIDNEY PUDDING 13.5

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

VEGETARIAN DISHES

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| MUSHROOM RISOTTO | 13 |
| A creamy wild mushroom risotto with Italian grated cheese. | |
| NUT ROAST | 14 |
| 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

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| 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.

**PLEASE ASK FOR OUR HEALTHY
EATING CHILDREN'S MENU 7.5**



BEVERAGES

| COCA COLA TAPS | Half Pint | Pint |
|----------------------------------|-----------|------|
| Coke, Diet Coke, Lemonade, Tonic | 2.5 | 3.9 |

| BOTTLED SOFT DRINKS | |
|---------------------------------|-----|
| 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 | |
|--|-----|
| Cranberry, Pineapple, Orange or Apple. | 3.5 |

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|-----------------------------------|-----|
| HILDON MINERAL WATER 330ML | 3.8 |
| HILDON MINERAL WATER 750ML | 5.8 |

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|-----------------------|-----|
| CAPPUCCINO | 3.8 |
| FILTER COFFEE | 3.7 |
| ESPRESSO | 3.5 |
| LATTE | 3.8 |
| MACCHIATO | 2.7 |
| LIQUEUR COFFEE | 7 |

Soya Milk available

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| 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 |