

OYSTERS

Oysters, Each £3, Six £18

Loch Fyne (Argyll) Carlingford (Co. Louth) Duchy Native (Cornwall)
Fine de Claire (Marennes Olerón) Dungarvan (Co. Waterford)

Tempura Oysters
Vietnamese Dipping Sauce
£19

Crispy Oysters
Oyster Mayonnaise
£19

STARTERS

Beetroot & Goats' Curd Salad <i>Hazelnut Dressing</i>	£9	Var Smoked Salmon <i>Red Onion & Capers</i>	£14
Fish & Shellfish Soup <i>Rouille, Gruyère & Croutons</i>	£9	Salt & Pepper Squid Tempura <i>Vietnamese Dipping Sauce</i>	£14
Duck & Chicken Liver Parfait <i>Raisin Bread & Fig Jam</i>	£9	Potted Dressed Brown Crab <i>Mayonnaise, Crumpet & Polonaise</i>	£14
Wild Sea Bass Ceviche <i>Whipped Avocado & Coriander</i>	£14	Grilled Wye Valley Asparagus <i>Soft Boiled Egg, Girolles</i>	£14

GRAND FRUITS OF THE SEA

Newhaven Lobster, Rock Oysters, Dunbar Crab, Tarbert Langoustines,
Mull Scallops, Shetland Mussels, East Coast Cockles & Razor Clams
£68

TARBERT LANGOUSTINES

Wild Garlic Mayonnaise
£35

ROASTED SHELLFISH PLATTER

Newhaven Lobster, Rock Oysters, Dunbar Crab, Tarbert Langoustines,
Mull Scallops, Shetland Mussels, East Coast Cockles & Razor Clams
£65

MAINS

Steak Tartare <i>Hens Egg, Toast or Thin Cut Chips</i>	£14/18	Monkfish Curry <i>Masala Rice & Cucumber Raita</i>	£26
Steamed Mussels & Clams <i>Soy Sauce, Black Beans & Ginger</i>	£15	Isle of Mull Scallops <i>Peelham Farm Charentaise Sausages & Garlic Butter</i>	£26
Deep Fried Haddock & Chips <i>Minted Pea Purée & Thin Cut Chips</i>	£17	Shellfish & Artichoke Fregola <i>Lobster, Cockles & Mussels</i>	£28
Lemon Sole <i>Brown Shrimps, Lemon, Parsley & Capers</i>	£25	Scotch Rib On The Bone <i>Gentleman's Butter, Cepes & Thin Cut Chips</i>	£35
Wild Cornish Sea Bass <i>Squid Peperonata & Whipped Artichokes</i>	£26	Native Lobster <i>Grilled with Garlic Butter or Thermidor & Thin Cut Chips</i>	£48

Coleslaw £4 Sprouting Broccoli Chilli & Garlic £4 Buttered Spinach £4

Wild Leeks and Jersey

Royals £4 Thin Cut Chips £4 Mixed Leaf Salad £4

'If you have any allergies and intolerance and require assistance in choosing a suitable dish please do let us know'