



## Bites

French baguette & home-made butter	2	Marinated Anchovies	6.75
Gordal olives	4.75	Roasted Padron peppers, sea salt	6.25

## Oysters

Maldon Rock Oysters (6/12)	19	35.5	Baked Rockefeller oysters (3)	10
Carlingford Rock Oysters (6/12)	21	39	Bloody Mary dressed oysters (3)	10
Oyster selection (6/12)	20	37.5	Korean fried oysters, Ranch dressing (3)	10

## Shellfish Platters

House platter  
3 oysters, prawns, mussels, clams, whelks, crab  
35

Hot roasted shellfish platter  
Scallops, Rockefeller, prawns, lobster tails  
55

Grand platter  
12 oysters, lobster tails, dressed crab, prawns, mussels, clams, whelks  
120

## Small Plates

Chilli salted tiger prawns, caramelised lime	9	Spring pea soup, kiln roasted salmon	6.5
Rye bay half-shell scallops, garlic butter, bacon	14.5	Beef carpaccio, pumpkin seed pesto, pickled shallots	16
Galician double sucker Octopus, onion soubise, anchovy dressing	16.5	Yellow fin tuna tataki, pickled radish, wasabi mayo	13
Crispy fried salt cod croquettes, tomato sauce	9.75	Portland dressed crab, lemon & mayo	15.5

## Market Fish

From Rye Fish Market each day

<i>Ray wing</i>	<i>21.5</i>	<i>Monkfish chop</i>	<i>29.5</i>	<i>Dover sole</i>	<i>39.5</i>
<i>Burnt butter &amp; capers</i>		<i>Anchovy dressing</i>		<i>Salsa verde</i>	

## Large Plates

Shetland Mussels in white wine, fries	18
Scottish 'superior' salmon, peperonata, green oleo	19.5
Fish Union Fish Pie	15.5
Puglian burrata, honey roasted courgette	15.75
Fillet of cod, scallop provençal	22

## Meats

Sourced by Carnivore Butchers in Bromley

Plantation pigs Pork chop, chimichurri	22.5
Devonshire chicken breast, chicken fat potatoes, pancetta	16.5
48 day dry aged Picanha	28.5
48 day dry aged Pave steak	29.5
48 day dry aged Rump steak	32.5

Steaks served with Fries & Café de Paris butter

## Accompaniments

Our chips	6	Pickled cucumber & chilli	4.5
Fries	5	Buttered samphire	5
Grilled hispi cabbage, Sriracha sauce, aioli	5	Heritage tomato salad, feta, vinegar dressing	5.5