



Bites

French baguette & home-made butter	2	Marinated Anchovies	6.75
Gordal olives	5	Roasted Padron peppers, sea salt	6.5

Oysters

Maldon Rock Oysters (6/12)	21	39	Baked Rockefeller oysters (3)	11
Carlingford Rock Oysters (6/12)	23	41	Bloody Mary dressed oysters (3)	11
Oyster selection (6/12)	22	40	Korean fried oysters, Ranch dressing (3)	11

Shellfish Platters

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

Hot roasted shellfish platter
Scallops, Rockefeller, prawns, 1/2 lobster
65

Grand platter
12 oysters, whole lobster, Portland crab, prawns, mussels, clams
120

Small Plates

Chilli salted tiger prawns, caramelised lime	9.5	Roasted Portwood farm asparagus, crispy egg	14.5
Rye bay half-shell scallops, garlic butter, bacon	14.75	Welch's smoked salmon croquette, lemon crème fraiche, dill	12
Grilled Cornish sardines, gremolata	9	Puglian burrata, n'duja, lemon	13.5

Market Fish

From Rye Fish Market each day

Monkfish Tail 36
Chimichurri

Gilthead bream 29
Rosemary salt & garlic butter

Half lobster 35
Garlic butter, fries

Large Plates

Miso roasted aubergine, scallions & crispy onion	15.5
Salmon fillet, scallop Provençal	22.5
Fillet of cod, onion soubise, anchovy dressing	23.5
Fish Union Fish Pie	16.5
Shetland Mussels in white wine, fries	18.5

Sunday Roast

Served with carrots, tenderstem broccoli, roast potatoes & Yorkshire pudding

Roast Devonshire corn-fed chicken breast, chicken gravy	22.5
Roast Monkfish tail, seafood gravy	39
Roasted half lobster, seafood gravy	40
Whole roast Gilthead bream, seafood gravy	34

Ask about our daily specials for more

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	6.5

Please let our team know if you have any allergies or intolerances
A 12.5% discretionary service charge will be applied to your bill

