



## Bites & breads

French baguette & home-made butter	4	Marinated Anchovies	8
Gordal Olives	5	Roasted Padron peppers, sea salt	7

## Oysters

Maldon Oysters (6/12)	23	42	Baked Rockefeller oysters (3)	12
Bloody Mary dressed oysters (3)	12		Crispy fried oyster, wasabi mayo (3)	12

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## Shellfish Platters

### House platter

3 oysters, prawns, dressed crab, mussels, clams  
38

### Hot roasted shellfish platter

Scallops, Rockefeller oysters, prawns, 1/2 lobster  
68

### Grand platter

12 oysters, whole lobster, Portland crab, prawns, mussels, clams  
123

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## Small Plates

Chilli salted tiger prawns, caramelised lime	10	Yellow fin tuna tataki, pickled radish, wasabi mayo	15
Seared scallops in the shell, garlic butter	16	Smoked salmon, Dijon mustard croquettes	12
Puglian burrata, hot honey roasted courgettes	15	Warm roasted garlic houmous, suet flatbread	10
Grilled Cornish sardines, gremolata	9	Scallop Ceviche, whipped avocado & tortilla chips	13

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## Sunday Roast

Served with seasonal vegetables, roast potatoes & Yorkshire pudding

*Sirloin of Beef 28      Belly of Pork 24      Roast Monkfish 32*

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### Large Plates

Shetland mussels, white wine, cream, shallots, fries	21
Salmon fillet, roast cauliflower, anchovy dressing	25
Wild bass fillet, creamed leeks, peas, broad beans	36
Hake fillet, romesco sauce, chorizo crumb, padron peppers	23

### Meats & Vegetarian

Confit duck, buttered greens, pancetta, jus	22
Plantation Pigs pork chop, chimichurri	36
Mushroom & lentil pinwheel, buttered leeks, mushroom cream sauce, crispy kale	16

### Accompaniments

Our Chips	6	Pickled cucumber & chilli	5
Fries	5	Buttered Spring greens	6
Hispi cabbage, sriracha, aioli & crispy onions	7	Little gem, blue cheese and walnut salad	7

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

