



Bites & breads

French baguette & home-made butter	5	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	Elderflower & pink peppercorn dressed oysters	12

Shellfish Platters

House platter
3 Maldon Oysters, prawns, Portland crab, clams, mussels
38

Hot roasted shellfish platter
Scallops, Rockefeller oysters, prawns, 1/2 lobster
68

Grand platter
12 Maldon oysters, whole lobster, Portland crab, prawns, mussels, clams
123

Small Plates

Chilli salted tiger prawns, caramelised lime	10	Yellow fin tuna tataki, pickled radish, wasabi mayo	15
Nori cured mackerel, pickled cucumber, dashi liquor	9	Whipped goat's cheese, beetroot, samphire	9
Puglian burrata. Delica pumpkin, rocket pesto	15	Seared scallops in the shell, garlic butter	16
Portland dressed crab, mayonnaise & lemon	19	Butterflied gurnard, sauce vierge, romesco oil	10

Sunday Roast

Served with seasonal vegetables, roast potatoes & Yorkshire pudding

Sirloin of Beef 29

Roast Monkfish 32

Large Plates

Miso roasted aubergine, houmous, tomato salsa	16
Shetland mussels, white wine, cream, shallots, fries	21
Pork chop, grain mustard, apple sauce	26
Fish Union beef burger, gruyere cheese, salad	19
Confit duck, buttered greens, pancetta, jus	22

Market Fish

½ native lobster, garlic butter, fries	37
Ray wing, burnt butter, capers	28
Fillet of cod, braised butter beans	25
Hake fillet, romesco sauce, padron peppers	23
Fillet of bream, roasted tomatoes, grilled courgettes, salsa verde	27

Accompaniments

Our Chips	6	Pickled cucumber & chilli	5
Fries	5	Broccoli, anchoade	6
Gem lettuce, blue cheese, honey & mustard dressing	6	Heirloom tomato salad, malt vinegar dressing	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

