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	Spicy fennel dressed oysters (3)		12

Shellfish Platters

House platter
3 Maldon Oysters, prawns, Portland crab, clams, mussels
39

Hot roasted shellfish platter
Scallops, Rockefeller oysters, prawns, 1/2 lobster
70

Grand platter
12 Maldon oysters, whole lobster, dressed crab, prawns, mussels, clams
125

Small Plates

Chilli salted tiger prawns, caramelised lime	10	Yellow fin tuna tataki, pickled radish, wasabi mayo	16
Fish union prawn cocktail, marie rose, avocado	13	Seared scallops in the shell, garlic butter	16
Portland dressed crab, mayonnaise, lemon	19	Butterflied gurnard, sauce vierge, romesco oil	10
Kiln roasted smoked salmon pate, smashed cucumber	11	Puglian burrata, hot honey roasted courgettes, basil oil	15

Sunday Roast

Served with seasonal vegetables, roast potatoes & Yorkshire pudding

Rib of beef 34 *Roast pork belly 24* *Roast Monkfish 32*

Large Plates

Miso roasted aubergine, houmous, tomato salsa	18
Shetland mussels, white wine, cream, shallots, fries	21
Confit duck, buttered greens, pancetta, jus	22
Fish union beef burger, gruyere cheese, fries	19
Corn-fed chicken breast, sweetcorn & tomato salsa, Delica pumpkin	21

Market Fish

Fillet of Hake, romesco sauce, padron peppers	26
Whole wild seabass, rocket pesto	42
Fillet of Atlantic stone bass, braised butter beans	28
Dover sole, salsa verde (on or off the bone)	48
Rye bay plaice, crab butter (on or off the bone)	30

Accompaniments

Our Chips	6	Pickled cucumber & chilli	5
Fries	5	Broccoli, anchoade	6
Heirloom tomato salad, malt vinegar dressing	7	Gem lettuce, blue cheese, honey & mustard dressing	6

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

