

OYSTERS

Dungarvan Rocks
six 17.50 dozen 35.00

Mixed oysters
with wild boar sausages
six 24.00 dozen 48.00

Jersey Rocks
six 16.75 dozen 33.50

Loch Ryan Natives
six 24.00 dozen 48.00

Fried oyster
with spiced avocado cream
and seaweed cracker
each 4.50

West Mersea Natives
six 22.50 dozen 45.00

Fines de Claire
six 17.50 dozen 35.00

Carlingford Rocks
six 16.75 dozen 33.50

CAVIAR

Oscietra
10g 35.00 30g 100.00 50g 160.00

Sevruga
30g 75.00 50g 130.00

Beluga
10g 70.00 30g 210.00 50g 320.00

Served with blinis and sour cream

CRUSTACEA AND MOLLUSCS

Plateau de fruits de mer
for two 38.00 per person, with lobster 58.00 per person

Sautéed razor clams with prosciutto and sea herbs	15.75	Tempura langoustine tails with spicy cocktail sauce	28.50
Shellfish cocktail	18.75	Dressed crab	18.75
South Devon whole cock crab	21.50	Dublin Bay prawns	each 4.75 / six 28.50
Potted shrimps	13.50	Lobster mayonnaise	half 21.50 / whole 43.00
Searred scallops in the shell garlic and chilli butter	17.75 / 27.50	Griddled prawns with chilli jam, garlic and lemon dressing	17.50 / 26.75

RAW

Yellowtail and salmon sashimi
with honey and yuzu dressing
16.25

Salmon tartare
with truffle, ponzu
and seaweed crackers
14.75

Ceviche
tuna, stone bass, prawn
14.75

STARTERS

Watercress soup with hot smoked salmon and poached egg	9.25	Shellfish bisque cream and Cognac	9.00
Pan-fried duck egg * wild rabbit, black pudding and devilled sauce	12.75	Chargrilled squid Nduja sausage, quinoa, preserved lemon and rocket	13.50
Octopus carpaccio chilli, spring onion and coriander	14.75	Heritage beetroots with burrata and fried Parmesan gnocchi	14.25
Smoked eel with horseradish potatoes and crispy bacon	14.75	Marinated salmon with trout caviar, blood orange, shaved radish and fennel salad	14.25
Butternut squash risotto with buffalo mozzarella	14.50 / 21.50	Twice baked Keen's cheddar soufflé with Norcia truffle	12.75
Sautéed monkfish cheeks and snails with bacon and Bordelaise	14.75	Smoked salmon	17.50

FISH ON THE BONE

Fish of the day
market price

Halibut
34.00

Fish for two
82.00

SOLE

Goujons of Cornish sole
with tartare sauce
21.00

Dover sole
grilled or meunière
16oz 43.00 22oz 54.00

Pan-fried slip soles
with spiced brown shrimp butter
26.00

MAINS

Fillet of halibut with shellfish ravioli and shaved truffle	36.00	Monkfish and tiger prawn masala with pilaf rice	28.00
Deep-fried haddock with mushy peas	19.75	Miso blackened salmon with seared pak choi and pickled ginger	27.00
Fillet of John Dory with globe artichokes, anchovy and capers	30.00	Searred sea bass lemon and herb butter	26.50
Fillet of smoked haddock with Colcannon, poached egg, Pommery mustard	20.00	Roasted cod mixed beans, chorizo and Padrón peppers	25.00
Pan-fried ray wing with capers and parsley butter	23.00	Roasted shellfish for two with garlic butter, lobster, scallops, langoustines and prawns	84.00

LOBSTER

Thermidor
22.50 / 45.00

Grilled
with garlic butter and seashore vegetables
22.50 / 45.00

MEAT

Bannockburn rib steak
Béarnaise and chips
36.50

Loin of Glencoe venison
with game pie, buttered kale and parsnips
30.00

Grilled veal cutlet
with truffled artichokes
36.00

Roast Devonshire duck
with butternut squash purée and grilled hispi cabbage
26.00

Chicken, mustard, bacon
and quail egg pie
18.50

SIDE ORDERS

Potatoes: chipped, mashed or Heritage	4.75	Cauliflower cheese	6.25
Baked aubergines with tomatoes and Parmesan	5.75	Tenderstem broccoli with chilli	5.75
Buttered January king and sprout tops	5.00	Endive and shaved pear salad with pommery mustard dressing	5.75
Spinach: steamed, buttered or creamed	5.50	Chervil buttered heritage carrots and shoots	5.75
Rosemary roasted mixed artichokes	5.75	Rocket salad, Parmesan and pine nuts	6.50 / 9.00

Our fish is responsibly caught from sustainable sources
Please advise of any allergies before ordering
A discretionary service charge of 12.5% will be added to your bill

Vegetarian menu available
Cover charge £2 at table
*Game may contain shot

Vaping is not permitted
Includes 20% VAT
Wifi: pdr3th3r

CHEESE AND SAVOURIES

Smoked anchovies on toast
6.75

Welsh rarebit
6.25

Morbier, Selles sur Cher,
Bleu des Causses
13.50

Montgomery Cheddar, Tunworth,
Perl Las
13.50

Selection of six cheeses
26.00

ICE CREAMS AND SORBETS

Ice creams: <i>rhubarb ripple, cherry cheesecake, chocolate chip</i>	8.00	Sorbets: <i>blood orange, coconut & lime, raspberry</i>	8.00
Honeycomb ice cream <i>with hot chocolate sauce</i>	8.75	Kir Royale sorbet	9.75

DESSERTS AND PUDDINGS

Rhubarb and custard parfait <i>with shortbread</i>	9.50	Baked chocolate and salted caramel fondant <i>with peanuts and popcorn</i>	10.00
Passion fruit torte <i>with chocolate sorbet</i>	9.50	Vanilla crème brûlée <i>with blood orange</i>	9.50
Bramley apple pie	9.00	Banoffee cheesecake <i>(to share)</i>	20.00
Pear tarte fine <i>with crème fraîche ice cream</i>	9.50	Pineapple carpaccio <i>with coconut and lime sorbet</i>	9.50
Bakewell pudding <i>with almond ice cream</i>	8.75	Scott's dessert plate	10.50

Treacle sponge pudding
(to share)
18.50

Cherry and pistachio nougat 4.00	Chocolate truffles 4.50	Lemon madeleines 4.00	Selection of petits fours 7.00
--	----------------------------	--------------------------	--------------------------------------

DESSERT WINE

	100ml		
Côteaux du Layon 2014 'St. Aubin' Forges	7.25	50.00	750ml
Muscat Beaumes de Venise 2013 Durban	8.75	60.00	750ml
Banyuls Cuvée Léon Parcé , Dom.de la Recrorie 2014	11.00	52.00	500ml
Château Partarrieu 2012 Sauternes	11.50	83.00	750ml
Vin De Constance 2011	19.75	95.00	500ml
Tokaji Aszú 5 Puttonyos 2006, Hungary	22.00	104.00	500ml
Château d'Yquem 1996 1er Cru Classé, Sauternes	67.00	250.00	375ml