

OYSTERS

Lindisfarne Rocks (ENG)
six 18.50 dozen 37.00

Mixed oysters
with wild boar sausages
six 24.00 dozen 48.00

Jersey Pearls (ENG)
six 14.75 dozen 29.50

Morecambe Bay Rocks (ENG)
six 18.75 dozen 37.50

Baked oyster
with yuzu, wasabi and nori
each 4.75

Carlingford Rocks (NIR)
six 18.00 dozen 36.00

Île d'Oléron (FR)
six 24.00 dozen 48.00

Natives
six 26.00 dozen 52.00

CAVIAR

Platinum	Oscietra	Beluga
15g 37.50 30g 75.00 50g 130.00	15g 50.00 30g 100.00 50g 160.00	15g 105.00 30g 210.00 50g 320.00

Served with blinis and crème fraîche

CRUSTACEA

Plateau de fruits de mer
for two 40.00 per person, with lobster 62.00 per person

Shellfish bisque with chervil cream	10.50	Tempura prawns with spicy cocktail sauce	19.50
Potted shrimps with melba toast and land cress	13.75	Seared scallops in the shell with chilli butter	17.75 / 27.50
Spiced Thai mussels with coconut and coriander	14.50	Griddled prawns with chilli jam, garlic and lime	17.50 / 26.75
Shellfish cocktail	18.75	Dressed crab	19.75
South Devon whole cock crab	22.50	Dublin Bay prawns	each 5.00 / six 30.00

RAW

Spicy salmon tartare with avocado 16.25	Yellowtail and salmon sashimi pickled ginger, wasabi and ponzu 16.75	Ceviche stone bass, tuna, plantain crisps 17.50
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STARTERS

Tuscan bean and artichoke broth with pearl barley and croutons	9.00	Burrata Camone tomatoes, pickled artichokes and pesto	14.75
Mixed beetroot with labneh, toasted pumpernickel and walnuts	13.75	Chargrilled squid fragrant herb salad, bang bang sauce and toasted peanuts	14.75
Octopus carpaccio spring onion, coriander and chilli	14.75	Sautéed monkfish cheeks and snails with bacon and Bordelaise	14.75
Gravlax with Swedish mustard dressing and pickled cucumber	14.75	Smoked eel with apple rémoulade and smoked bacon croquette	15.00
Pan-fried foie gras with rhubarb tarte fine and salted pistachios	19.75	Twice baked Keens Cheddar soufflé with Norcia truffle	15.50 28.00
Butternut squash risotto with mozzarella and Norcia truffle	15.75 / 23.50	Smoked salmon	18.00

FISH ON THE BONE

Fish of the day
market price

Halibut
36.00

Fish for two
82.00

SOLE

Gotujons of Cornish sole
with tartare sauce
21.00

Dover sole
grilled or meunière
16oz 44.00 22oz 56.00

Pan-fried slip soles
with capers and parsley butter
26.00

MAINS

Deep-fried haddock with mushy peas	20.00	Roasted cod with cauliflower puree, chorizo dressing and rocket	26.00
Smoked haddock, colcaumon, poached Burford brown egg, pommery mustard	23.00	Blackened miso salmon with pak choi and sesame	27.00
Pan-fried ray wing with potted shrimp butter and cucumber	24.00	Seared sea bass with lemon and herb butter	27.00
Fillet of John Dory, roasted artichokes, datterini tomatoes and capers	36.00	Monkfish and tiger prawn masala with pilaf rice	28.00
Fillet of halibut with Portland crab, charred hispi, fennel and bottarga	38.50	Roasted shellfish for two with garlic butter, lobster, scallops, langoustines and prawns	86.00

LOBSTER

Thermidor
24.00 / 48.00

Lobster mayonnaise
half 23.00 / whole 46.00

Grilled
with garlic butter and seashore vegetables
24.00 / 48.00

MEAT

Bannockburn rib steak
Béarnaise and chips
38.00

Chicken pie
with quail's eggs and bacon
19.00

Veal cutlet
sautéed artichokes and baked salsify
38.50

Fillet of beef
braised short rib
with bone marrow crumb and kale
45.00

Fillet of venison
celeriac puree,
venison croquette and kale
32.00

SIDE ORDERS

Potatoes: chipped, mashed or heritage	4.75	Tenderstem broccoli with chilli	5.75
Spinach: steamed, buttered or creamed	5.50	Miso roasted January King with sesame	5.75
Baked aubergines with tomatoes and Parmesan	5.75	Roasted squash with quinoa, tomato and harissa	6.75
Cauliflower cheese	6.00	Green salad	5.75 / 8.75
Dukkah roasted carrots with yoghurt and coriander	6.25	Gem heart salad with blue cheese and walnuts	6.75 / 10.25

Please advise of any allergies before ordering

Cover charge £2 at table

Vaping is not permitted

A discretionary service charge of 12.5% will be added to your bill

Includes 20% VAT

Wifi: pdr3th3r