

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

Nori-fried oyster  
with avocado and yuzu  
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	18.25 / 30.00
Sautéed razor clams with spiced chorizo and samphire	16.75	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

Mixed sashimi  
A selection of fish, salmon tartar, lotus crisps  
44.00

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

Nettle and wild garlic soup with smoked salmon vol-au-vent	9.50	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
Morel and asparagus risotto	19.50 / 29.50	Smoked salmon	19.00

FISH ON THE BONE

Fish of the day  
market price

Halibut  
36.00

Fish for two  
82.00

SOLE

Gotijons 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
Fillet of John Dory, mousseline potato, green asparagus and wild garlic	38.00	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 halibut with Portland crab, charred hispi, fennel and bottarga	38.50	Monkfish and tiger prawn masala with pilaf rice	28.00
Cornish hake with braised arrocina beans, chargrilled octopus and aioli	28.00	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

Devonshire chicken  
with pancetta crispy potato,  
wilted greens and chicken hollandaise  
23.00

Veal cutlet  
sautéed artichokes and baked salsify  
38.50

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

Creedy Carver duck breast  
butternut squash purée,  
blood orange and calçot onions  
28.00

SIDE ORDERS

Potatoes: chipped, mashed or heritage	4.75	Tenderstem broccoli with chilli	5.75
Spinach: steamed, buttered or creamed	5.50	Miso roasted cabbage 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
Barbecued carrots with green chilli salsa and yoghurt	6.25	Bitter leaf, gem, tomato and avocado salad with white balsamic	7.00 / 10.50

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