

## OYSTERS

Lindisfarne Rocks (ENG)  
six 18.50 dozen 37.00Mixed oysters  
with wild boar sausages  
six 24.00 dozen 48.00Jersey Pearls (ENG)  
six 14.75 dozen 29.50Morecambe Bay Rocks (ENG)  
six 18.75 dozen 37.50Baked oyster  
with wasabi and yuzu, shiso hollandaise  
each 4.75Carlingford Rocks (NIR)  
six 18.00 dozen 36.00Île d'Oléron (FR)  
six 24.00 dozen 48.00Gillardeau (FR)  
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 45.00 per person, with lobster 67.00 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 'Nduja, broad beans and mint	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	24.00	Dublin Bay prawns	each 5.00 / six 30.00

## RAW

Mixed sashimi  
A selection of fish, salmon tartar, taro crisps  
44.00Spicy salmon tartare  
with avocado  
16.25Yellowtail and salmon sashimi  
pickled ginger, wasabi and ponzu  
16.75Ceviche  
stone bass, tuna, plantain crisps  
17.50

## STARTERS

Asparagus and morel soup with smoked salmon turnover	11.00	Asparagus hot with hollandaise, cold with herb vinaigrette	13.75
Mixed heritage beetroot beetroot houmous, labneh, pumpernickel crisps	13.75	Chargrilled squid fragrant herb salad, bang bang sauce and toasted peanuts	14.75
Burrata tomato salad, pickled artichokes and pesto	14.75	Sautéed monkfish cheeks and snails with bacon and Bordelaise	14.75
Gravlax with Swedish mustard dressing and pickled cucumber	14.75	Octopus carpaccio spring onion, coriander and chilli	14.75
Asparagus with red Sicilian prawns and sea kale broccoli	18.75	Smoked eel with apple rémoulade and smoked bacon croquette	15.00
Risotto primavera with Tallegio	14.50 / 21.75	Smoked salmon	19.00

## FISH ON THE BONE

Fish of the day  
market priceHalibut  
36.00Fish for two  
82.00

## SOLE

Goujons of Cornish sole  
with tartare sauce  
21.00Dover sole  
grilled or meunière  
16oz 44.00 22oz 56.00Pan-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 with sea kale, asparagus and brown butter hollandaise	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 / 48.00Lobster mayonnaise  
half 23.00 / whole 46.00Grilled  
with garlic butter and seashore vegetables  
24.00 / 48.00

## MEAT

Bannockburn rib steak  
Béarnaise and chips  
38.00Devonshire chicken  
with chicken lollipop, caramelised shallot,  
mousseron and tarragon  
23.00Grilled lamb cutlets  
with ratatouille and zucchini flower  
32.00Fillet of beef  
braised short rib  
with bone marrow crumb and kale  
45.00Veal chop  
with Tropea onions  
and morels  
38.00

## SIDE ORDERS

Potatoes: chipped, mashed or heritage	4.75	Tenderstem broccoli with chilli	5.75
Spinach: steamed, buttered or creamed	5.50	Miso roasted cauliflower with sesame	6.00
Baked aubergines with tomatoes and Parmesan	5.75	Slow roasted Mediterranean vegetables with basil and capers	6.75
Tarragon buttered spring vegetables	6.50	Green salad	5.75 / 8.75
Barbecued carrots with green chilli salsa and yoghurt	6.25	Gem heart, 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