

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 37.50Tempura fried oyster
with yuzu avocado and shiso salsa
each 5.25Carlingford 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 5.50 / six 33.00

RAW

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

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

Chilled beetroot soup with Scott's hot smoked salmon and horseradish	10.00	Asparagus hot with hollandaise, cold with herb vinaigrette	14.50
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
Scorched mackerel with pickled shitake mushrooms, shiso vinaigrette	13.50	Smoked eel with apple rémoulade and smoked bacon croquette	15.00
Girolle and asparagus risotto with pecorino	18.50 / 27.75	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 toasted fregola, tomato and saffron broth	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
Chargrilled yellowfin tuna with ratatouille and zucchini flower	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
23.00Aylesbury rump of lamb
with roasted squash, scrumpet,
confit garlic and rosemary sauce
32.00Fillet of beef
braised short rib
with bone marrow crumb and kale
45.00Chargrilled veal chop
with sautéed girolles
and artichokes
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