

CHAMPAGNE & SPARKLING WINES BY THE GLASS

NV Prosecco Lunetta, Italy	6.50
2007 Nyetimber 'Classic Cuvée', Brut	9.50
NV Champagne Moët & Chandon 'Brut Imperial', Brut	10.50
Kir Royal Crème de cassis & champagne cocktail	9.95

FISH MARKET

Sun & Sea 8.95

Drink to keep you warm in the fourth coming days.
Marquis vodka, fresh pineapple, lemon juice, sugar syrup & sage

Aperol spritz 8.95

Our house favorite serve includes Aperol, dash of orange bitters and ice-cold Prosecco, finished with orange twist.

CRUSTACEA

From the market

Whelks	½ pint 4.50
Winkles	½ pint 4.50
Brown shrimps	½ pint 9.00
Cockles	½ pint 5.50
Prawns	½ pint 8.00
Dressed Cornish crab	12.00
Whole undressed crab	12.50
Dressed lobster ½ / whole	15.00/29.00

SHELLFISH PLATTER

Served with shallot vinegar, mayonnaise & rye bread	25.00
Add ½ / whole lobster	15.00/29.00

LIGHT BITES

Mini kedgeree Scotch egg	3.75
Nocellara del belice olives	2.75
Vegetable crudités, hummus	5.50
Mini fish cakes, garlic mayonnaise	4.50
Ortiz anchovies & shallots	11.50
Two shell on prawns, garlic butter	4.25

STARTERS

Fish soup, rouille & croutons	7.50
Leek & potato soup, truffle oil	6.00
Seared king scallops, cauliflower purée	12.00
English lettuce salad, duck egg, sorrel hollandaise	6.50
Goujons of day boat plaice	7.50/11.00
Prawn or crayfish cocktail	10.00
Salt & pepper squid, roast garlic & chilli	9.00
Kedgeree Scotch egg, rocket & toasted almonds	8.50
Half dozen shell on prawns, garlic butter	11.50
Fish board – <i>smoked cods roe, cured salmon, mackerel</i> pâté <i>horseradish cream, toasted sour dough</i>	13.00
Seafood sharing platter - seared scallop, cauliflower purée, salt & pepper squid, goujons of day-boat fish, garlic king prawns served with aioli, tartare sauce & lemon	24.00

SMOKED, RAW & CURED

Cured Loch Duart salmon, sweet mustard dressing	8.00
Beetroot soused mackerel, celeriac remoulade, apple	7.00
Sea bass ceviche, coriander, lime & chilli	8.00
Smoked mackerel pâté, pickled cucumber, toast	7.00
Beetroot cured halibut, pickled beetroot, yogurt dressing	8.50

FISHWICHES

Fishwiches served with fries and dressed leaves	
FLT, fish finger, lettuce & tomato	9.50
Crayfish & avocado roll	12.00
Prawn & shrimp roll	12.00

FISH

Mussels, celery, leek, garlic & chervil hotpot, fries	14.50
Steamed grey mullet, courgette, tomato & lemongrass broth	15.00
Wing of skate, chard, lemon & anchovy butter	18.00
Salmon & prawn fishcake, baby spinach, poached egg	15.00
Grilled lobster ½ / whole, garlic butter & fries	17.00/31.00
Beer battered fish & chips, mushy peas, tartare sauce	14.50
Barry's sustainable fish pie with haddock, salmon, sea bass	14.50
Sea trout, purple potatoes, aubergine purée, green olives	16.50
Roasted hake, bok choy, pickled turnip, wasabi mayo	17.50

PASTA & RISOTTO

Served with rocket & Parmesan

Rabbit pappardelle, mushrooms & shaved berkswell cheese	16.50
Squid ink gnocchi, crab & lemon	17.50
Jerusalem artichoke risotto, shaved artichoke, parsley oil	13.50

MAINS

Forest mushroom pastry case, tarragon cream	12.50
Baked red onion tart, goats cheese, rocket salad	12.50
Slow cooked pork belly, Savoy cabbage, caramelized apple	16.50
350g Black Angus rib steak, fries, béarnaise sauce	31.00

ALL-DAY SET MENU

2 courses 16.50 3 courses 19.50

Leek & potato soup or Salt & pepper squid or Duck egg salad, sorrel hollandaise or Soused mackerel, celeriac remoulade	Grey mullet, courgette, tomato & lemongrass broth or Hake, bok choy, pickled turnip, wasabi mayo or Pork belly, Savoy cabbage, caramelized apple or Jerusalem artichoke risotto, parsley oil	Sticky toffee pudding or Rhubarb fool & candyfloss or Almond set cream or Ragstone goat's cheese, chutney
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SIDES

Mushy peas	3.25
Creamed spinach	3.75
Curly kale	3.25
Fries	3.25
Minted new potatoes	3.25
Mashed potatoes	3.25
Tomato & red onion salad	4.25
Rocket & Parmesan	4.25
English lettuce, radish & herbs	3.25

DESSERTS

Apple & blackberry crumble, vanilla ice cream	6.00
Almond set cream, biscotti	6.00
Sticky toffee pudding, vanilla ice cream, toffee sauce	6.00
Chocolate Eton mess	6.50
Bread, butter & banana pudding, English custard	6.00
Baked vanilla cheesecake, berry compote	6.00
Selection of ice cream or sorbets	5.00
Rhubarb fool, rhubarb & custard candyfloss	6.00
British cheeses, spiced pear chutney & crackers	8.50

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Thank you