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## STARTERS

Maldon rock oysters, shallot vinegar lemon or ponzu & sesame	£12 (per 3)
Oystercatcher prawn cocktail, cucumber, apple, cos, Marie rose	£10.50
Octopus carpaccio, taramasalata, preserved lemon, samphire	£12.00
Charred chicory, orange, walnuts, camp-coffee dressing (VG)	£8.00
Classic beef tartare, traditional garnishes	£11.50
London cure smoked salmon, salted cucumber, horseradish, lemon	£11.00

## FROM THE FISH COUNTER

Dayboat fish cooked over coals, all served with Pommes Anna & fennel salad	Market price
Choice of sauce - hollandaise, tartare or brown caper butter	

## FROM THE KITCHEN

280g dry aged sirloin, fries, peppercorn or chimichurri sauce	£29.50
600g Côte de Boeuf, fries, peppercorn or chimichurri sauce (to share)	£85.00
Spatchcock Cotswold white chicken, fennel sauce, Pommes Anna, garlic butter	£18.50

## MAINS

Beer battered haddock, hand-cut chips, crushed peas, tartare sauce	£17.50
Scottish mussels marinière, fries	£16.00
Massaman aubergine, button onions, cherry tomatoes, pickled chilli, coriander (VG)	£14.00
Crispy soft shell crab burger, sriracha mayonnaise, coriander, slaw, fries	£17.00

## SIDES

Skin-on fries	£4.00
Green salad, house dressing	£4.00
Buttered new potatoes, spring onion	£4.00
Mac & cheese	£5.00
Green beans, shallots, olive oil	£4.00

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*An optional 12.5% will be added to your bill. If you have any allergies, please let us know & we'll talk you through our allergen menu*