



STARTERS

FROM THE FISH COUNTER

Carlingford rock oysters, shallot vinegar lemon or ponzu & sesame	£12 (per 3)
Oystercatcher prawn cocktail, cucumber, apple, cos Marie rose	£10.50
Seabream crudo, blood orange, sesame, nori	£12.50
Otíz anchovies, shallot, sourdough toast, Jersey butter	£10.00
Crab salad, yellow beans, pink grapefruit, fennel, herbs, mustard dressing	£13.50
Grilled pear & roquefort salad, walnuts, endive, Dejon vinaigrette	£9.00
Classic beef tartare, traditional garnishes served table side	£11.50
London cure smoked salmon, salted cucumber, horseradish, lemon	£11.00

FROM THE KITCHEN

Lemon goujons, lemon tartare sauce	£10.50
Cornish fish soup, rouille, Comté, garlic croutons	£9.00

MAINS

Beer battered haddock, mushy peas, tartare sauce, chips	£17.50
River Exe Mussels mariniere, fries	£16.00
Lobster fish pie, buttered peas, chives, lemon	£23.50
Delica pumpkin, aubergine caviar, pearl barley, pomegranate, parsley pesto	£13.00

OVER COALS

FROM THE FISH COUNTER

Dayboat fish cooked overcoals, all served with Pommes Anna & fennel salad
Choice of sauce hollandaise, tartare or brown caper butter

FROM THE KITCHEN

300g dry aged ribeye bearniase or peppercorn sauce, fries	£29.50
900g dry aged porterhouse to share, bearniase or peppercorn sauce, fries	£85
Spatchcock Cotswold white chicken, fennel sauce, Pommes Anna, garlic butter	£18.50

SIDES

French fries or chips	£4.00
Fennel & shaved radish salad	£4.00
Creamed spinach	£6.00
Pommes Anna, garlic butter	£4.00
Green beans, shallots, mustard vinaigrette	£4.00