

All of our fish is sustainably sourced day boat fish from the South coast of England

GROUP SHARING MENU

CLASSIC GILDA anchovy / guindilla pepper / olive

FOCACCIA extra virgin olive oil

OYSTERS raspberry shallot vinegar / lemon

MONKFISH SKEWERS colatura di alici 'XO' / lardo / tropea onion

CRUDO TRIO bluefin tuna / seabass / scallop

TATER TOTS cod's roe / brown butter / crispy capers

CRAB ORECCHIETTE bisque / fennel pollen / chilli

WHOLE CORNISH TURBOT prawn head butter / samphire

WINTER TOMATO Noir de Crimée / bottarga / agretti

FRENCH FRIES rosemary salt / aioli

PAVLOVA meringue / mixed berries

£75PP

Please notify staff in case of any allergies or dietary requirements

Consuming raw seafood, shellfish, eggs or meats may increase your risk of

A discretionary 13.5% service charge will be added to your bill. This is shared amongst all our staff