

GALLEY

** SET MENU 12-6PM*

TWO COURSES 17 - THREE COURSES 19

NIBBLES

Artisan bread seaweed butter 3.5
Grilled Padrón peppers sea salt 5
Halloumi chips tomatillo, jalapeño salsa 6.5
Salt & pepper whitebait harissa mayo 5
Courgette fritters wild garlic aioli 4.5

STARTERS

* Smoked haddock mussels, sweetcorn chowder,
brioche croutons 7.5
Grilled octopus cauliflower purée, chorizo,
basil pesto 10
Dry-aged beef carpaccio lemon anchovy dressing, fresh
chives 9.5
* Cornish mussels English cider, smoked silver onions,
chilli, coriander 8.5
Grilled Cornish mackerel light green curry sauce, red
pickled cabbage 7.5
Burrata oven-dried tomatoes, basil oil, hazelnut 9.5
Seared Scottish scallops caper berries,
crispy pancetta, lime, chilli 10
* North African spiced squid harissa mayo 9.5

MAIN COURSES

* Pan-fried cod cannellini beans, squid,
chives oil 19.5
Grilled whole sea bass fennel, black olives,
cherry tomatoes 21
* Crispy duck leg peas, pancetta,
wilted lettuce 17.5
Cornish crab spaghetti chilli, tomatoes,
crispy soft shell crab 19.5
* Homemade ravioli smoked burrata, roasted tomatoes,
toasted pistachios 16.5
Pan-fried hake heritage carrot puree,
monk's beard 18.5
8oz dry-aged Sirloin Merlot pepper sauce,
double-dip chips 26

SEAFOOD

Hot seafood platter 46

prawns, clams, mussels, soft shell crab, grilled hake, chips

OYSTERS (price per oyster)

Carlingford 3

Menai 3

Gin & Tonic 3.5

Asian soy, ginger & spring onion 3.5

Pickled jalapeño & cucumber 3.5

Crispy tempura tomato & chilli jam 3.5

Rockefeller butter, finely chopped greens 3.5

Oven-baked tomato & crispy chorizo 3.5

6 Oysters (Carlingford or Menai) + 2 glasses Prosecco 20

SIDES

Hand-cut chips truffle, parmesan 4.5
Gnocchi & oyster mushrooms 5
Green tenderstem broccoli chilli, parmesan 4.5

Bulgur tabbouleh salad 4.5
Bacon cheddar potato cake crème fraîche 5
Butter lettuce chipotle vinaigrette 4

All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present & our menu descriptions do not include all ingredients.
If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food & drink is available, upon request.
A 12.5% discretionary service charge will be added to your bill.