Sample Menu





Drinks

Diffix		
CHAMPAGNE OLD FASHIONED		12
SANTA ELENI PROSECCO	125ml	8
RUPE SECCA 2022, GRILLO Sicily	175ml	8.5
ROPE SECCA 2022, GRILLO SICILY	1/31111	0.5
$\mathbf{p} = \mathbf{q}$		
Bar Snacks		
MEXICAN SWEET CHILLI NUTS		6
MIXED GREEK OLIVES		6
FRENCH ROSEMARY ALMONDS		6
CARLINGFORD OYSTERS Shallot vinaigrette, lemon & tabasco 3/6/9/12	14/27/41	1/50
Starters & Sharing		
HOUSE BREAD Artisan butter, balsamic V		6
MACKEREL PATE Butter, house bread GFA		9
GAMBAS PIL PIL Garlic oil GF		8
CALAMARI Aioli GF		9
SMOKED SALMON Burnt lemon, dill creme fraiche GFA DFA		13
KEDGEREE ARANCINI Confit egg yolk, tobiko GF		14
SEARED SCALLOPS Celeriac & apple remoulade GF DFA		16
DRESSED CRAB Focaccia GF		20
PORCHETTA Gremolata, apple sauce DFA		10
PRAWN COCKTAIL Gem lettuce, Mary rose DF GF		8
From the Sea		
1 TOTH THE SEA		
FISH & CHIPS Our take on a classic GF DFA		19
MUSSELS OF THE DAY Cornish Mussels, house bread GFA		21
SOLE BURGER Curry sauce, mango salsa, fries DF		19
SEAFOOD LINGUINE Prawns, Clams, Mussels, Squid		18
CORNISH SOLE Creamy curried orzo		27
SKATE WING Lemon, caper butter sauce GF DFA		24
SEARED TUNA STEAK Chimichurri GF DF		26
HAKE, HOT & SOUR BROTH Sauteed samphire, salted courgette GF DFA		21
FISH PIE Smoked fish, gratinated potato GF		20
SEAFOOD BOIL FOR TWO Whole king prawns, clams, mussels sausage, corn for two GFA DFA		39
SEAT COD BOILT ON TWO Whole King plawins, claims, massels sausage, control two SIADIA		00
From the Land		
FOREST MUSHROOM RISOTTO V GFA DFA		18
BUTCHERS BEEF BURGER Monterey Jack, baby gem, caramelised chutney, pickles, fries on a pretzel bun DFA		18
ROAST LEMON CHICKEN Polenta, gremolata GFA DFA		23
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STEAK FRITES House butter, chimichurri GF DFA		26
C+ 1		
Sides		
2 for £10		
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SAUTÉED SEASONAL GREENS GF DFA		6
SKIN ON FRIES Lime salt V GF		6
POTATO SALAD V		6
CREAMY POLENTA Goat's cheese V GF		6
STEAMED BROCCOLINI Chili V GF		6
HOUSE SALAD Goat's cheese, lemon dressing V GF		6
ZESTY GEM V GF		
ZESTT GENTY OF		6