

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

LUNCH SET MENU

TORCHED MACKEREL piri piri / pomegranate
TATER TOTS cod's roe / brown butter / crispy capers
WINTER TOMATO Noir de Crimée / bottarga / agretti

CRAB ORECCHIETTE bisque / fennel pollen / chilli
GRILLED OCTOPUS RISOTTO nduja / aioli
HAKE roasted almond sauce / samphire

PANNA COTTA white Belgian chocolate / basil / blackberries

£27 - 2 COURSES

£30 - 3 COURSES

*Please notify staff in case of any allergies or dietary requirements
Consuming raw seafood, shellfish, eggs or meats may increase your risk of foodborne illness
A discretionary 13.5% service charge will be added to your bill. This is shared amongst all our staff*