

OYSTERS

Lindisfarne Rocks
six 15.75 dozen 31.50

Mixed oysters
with wild boar sausages
six 22.00 dozen 44.00

Jersey Rocks
six 16.75 dozen 33.50

Papillon de Claire
six 14.50 dozen 29.00

Fried oyster
wasabi, cucumber and lime dressing
each 4.50

Dungarvan Rocks
six 16.75 dozen 33.50

Gillardeau
six 26.00

Fine de Claire
six 19.50 dozen 39.00

RAW

Tuna tartare
with pomegranate, sesame and
ponzu dressing, rice cracker
14.25

Yellowtail and salmon sashimi
with honey and yuzu dressing
15.75

Bass ceviche
with jalapeño and avocado
13.50

CAVIAR

Oscietra
10g 35.00 30g 100.00 50g 160.00

Royal Baeri
30g 60.00 50g 100.00

Beluga
10g 70.00 30g 210.00 50g 320.00

Served with blinis and sour cream

CRUSTACEA AND MOLLUSCS

Plateau de fruits de mer
for two 38.00 per person, with lobster 52.00 per person

Shetland mussels masala	12.75	Sautéed razor clams with wild boar sausage	15.50
Shellfish cocktail	18.25	Dressed crab	18.75
South Devon whole cock crab	21.50	Dublin Bay prawns	each 4.50 / six 27.00
Potted shrimps	12.25	Lobster mayonnaise	half 19.75 / whole 39.50
Griddled prawns chilli jam, lime and coriander	17.50 / 26.75	Seared scallops in the shell garlic and chilli butter	17.50 / 26.75

ASPARAGUS

Asparagus
served hot with hollandaise or
cold with vinaigrette
13.75

Asparagus and shellfish risotto
26.00

Asparagus soup
with smoked salmon straws
8.25

STARTERS

Shellfish bisque cream and Cognac	8.75	Pan-fried spiced mackerel with green peppers, tomatoes and preserved lemon	10.50
Smoked salmon	16.25	Marinated salmon with avocado, cucumber, black pepper dressing	13.50
Tempura fried squid with wasabi mayonnaise and lime	12.75	Mixed beetroot and watermelon salad with feta and mint	12.75
Burrata with Marinda tomatoes and lemon pesto	14.75	Sautéed monkfish cheeks and snails with bacon and Bordelaise	14.75
Octopus carpaccio chilli, spring onion and coriander	14.25	Smoked eel horseradish potatoes, crispy bacon	14.75

FISH ON THE BONE

Fish of the day
30.00

Halibut
36.00

Fish for two
78.00

SOLE

Goujons of Cornish sole
with tartare sauce
19.75

Dover sole
grilled or meunière
16oz 42.00 22oz 52.00

Pan-fried dlip soles
with brown shrimps and sea purslane
24.75

MAINS

Fillet of halibut with crab puntalette and wild garlic	34.00	Fillet of brill with caponata and fried courgette flower	30.00
Pan-fried ray wing with caper butter	24.00	Fillet of John Dory globe artichokes, anchovies and capers	29.75
River Dart sea trout with grilled asparagus, smoked tomato dressing	26.00	Seared sea bass lemon and herb butter	26.50
Deep-fried haddock with mushy peas	18.75	Roasted cod mixed beans, chorizo and Padrón peppers	24.50
Miso blackened salmon with seared pak choi and pickled ginger	26.00	Roasted shellfish for two with garlic butter lobster, scallops, razor clams and prawns	82.00

LOBSTER

Thermidor
21.00 / 42.00

Grilled
with garlic butter and seashore vegetables
21.00 / 42.00

MEAT AND POULTRY

Bannockburn rib steak
Béarnaise and chips
35.50

Honey-roasted Gressingham duck
with Griotte cherries
26.00

Fillet of beef
with girolles & broad bean, truffled
potato galette, peppercorn sauce
40.00

Grilled veal chop
with asparagus and salsa verde
36.00

Roast rack and stuffed shoulder of lamb
with glazed summer roots, mint jelly
30.00

Roasted breast of Devonshire chicken
wild garlic mash and truffled sausage
23.00

SIDE ORDERS

Potatoes: chipped, mashed or Heritage	4.25	Chervil buttered heritage carrots and shoots	5.75
Baked aubergines with tomatoes and Parmesan	5.75	Sprouting broccoli with chilli	5.25
Green beans with lemon and garlic	5.75	Green salad	4.75 / 6.75
Tarragon buttered summer vegetables	5.75	Rocket salad, Parmesan and pine nuts	5.75 / 7.50
Spinach: steamed, buttered or creamed	5.50	Kale, cos and quinoa salad with pomegranate	5.75

Our fish is responsibly caught from sustainable sources

Vegetarian menu available

Please advise of any allergies before ordering

Cover charge £2 at table

Includes 20% VAT

Private room available

A discretionary service charge of 12.5% will be added to your bill

Wifi: pdr3th3r

CHEESE AND SAVOURIES

Herring roes on toast 6.75	Welsh rarebit 5.75
Old Remeker, Fleur du Maquis, Gorgonzola Piccante 12.75	Mrs Kirkham's Lancashire, Winslade, Beauvale 12.75
Selection of all six cheeses 24.00	

ICE CREAMS AND SORBETS

Ice creams: <i>honeycomb, lemon curd, strawberry ripple</i>	8.00	Sorbets: <i>lychee and rose, raspberry and elderflower, passion fruit</i>	8.00
Pistachio and cherry nougat coupe <i>with hot chocolate sauce</i>	9.00	Rossini sorbet	9.75

DESSERTS AND PUDDINGS

Bakewell pudding <i>with almond ice cream</i>	8.75	Baked chocolate fondant <i>with cherries and ripple ice cream</i>	9.50
Mango panna cotta <i>with coconut and yuzu granita</i>	9.00	Pimms and strawberry jelly <i>with minted lemonade sorbet</i>	9.00
Seasonal fruit and sorbet	8.50	Cru Virunga chocolate and caramel crunch torte	9.00
Gooseberry crumble <i>with Jersey cream and elderflower</i>	8.50	Scott's dessert plate	10.00
Peach Melba pavlova	9.00	Raspberry cheesecake <i>(to share)</i>	22.00

TEA AND COFFEE

Espresso - South / Central American Blend	3.25	Filter - Single Origin Costa Rican	3.25
Cappuccino - Single Origin Peruvian 3.75			
Teas from The East India Tea House 3.50			

Cherry and pistachio nougat	4.00	Chocolate truffles	4.50	Macaroons	4.50	Selection of petit fours	7.00
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DESSERT WINE

	100ml		
Moscato d'Asti, Marcarini 2013 Piedmont	6.00	40.00	750ml
Côteaux du Layon 2013 'St. Aubin' Forges	7.25	50.00	750ml
Muscat Beaumes de Venise 2013 Durban	8.75	60.00	750ml
Banyuls Cuvée Léon Parcé, Dom. de la Recroire 2011	10.75	52.00	500ml
Château Partarrieu 2012 Sauternes	11.00	81.00	750ml
Vin De Constance 2008	19.75	95.00	500ml
Tokaji Aszú 5 Puttunynos 2005 Oremus Hungary	23.00	110.00	500ml
Château d'Yquem 1999 1er Cru Classé, Sauternes	67.00	250.00	375ml