

Shellfish & Platters

PLATTERS

Our daily changing selection of the finest oysters & shellfish.

Sailing Solo 12.50

Full House 60.00

Deluxe 90.00

Add ½ New Brunswick lobster 27.50

Or build your own platter from our full selection of oysters and shellfish.

OYSTERS ON THE ½ SHELL

Oyster selection 18.00 (6) / 36.00 (12)

Jersey Rocks, Royal Bay, Channel Islands (3) 9.50

Cumbræ, West Kilbride, Scotland (3) 10.25

Morecambe Bay, Walney Island, England (3) 10.25

Carlingford, County Louth, Ireland (3) 9.50

Lindisfarne, Northumberland, England (3) 9.50

Prestige speciale, Île d'Oléron, France (3) 10.25

DRESSED OYSTERS

Clamato, bacon, horseradish & nasturtium (3) 11.00

Pomelo, coconut & crispy shallots (3) 11.00

Tempura fried, sweet miso & bonito flakes (3) 11.00

SHELLFISH

Shell on king prawns (100g) 6.00

Palourde clams (100g) 6.25

Welsh mussels (100g) 4.00

Whelks (200g) 5.50

Isle of Barra cockles (100g) 5.50

Whole Devon crab 29.00

£1 OYSTERS FROM 3-6PM DAILY

TO START

Wright Brothers soda bread,
homemade seaweed butter (v) 3.50

SMALL PLATES

Tuna tartare, kohlrabi, kumquat, coriander 12.25

Cuttlefish braised in ink, toast & aioli 8.50

Leek, cheddar & mustard croquettes (v) 7.50

Galician octopus, celeriac puree, chorizo & pickled green chillies 13.75

Spiced potato cakes, carrot & cardamom relish, cashew nut cream (v) 8.25

Roasted cauliflower, parsnip, yoghurt & pomegranate (v) 7.50

Truffled mushroom pâté, Jerusalem artichoke, parsley, lemon & toast (v) 8.75

OYSTER MASTERCLASS

At £65, our 2 hour oyster masterclass is a chance for our experts to meet the obsessed & the just plain curious. Visit our website to book.

MUSSELS

Welsh mussels cooked in your choice of:

Lemongrass, green chilli & coconut

Sassy cidre & bacon

White wine, shallots & garlic

Small 11.00/ large with fries 18.00

MAINS

Grilled ½ New Brunswick lobster, garlic butter & fries 27.50

Whole marinated bream, spinach, cumin & blood orange 23.50

Lemon soles, burnt butter, capers & lemon 27.50

Beer battered fish of the day, triple cooked chips, tartare sauce 19.50

Grilled 8oz ribeye steak, triple cooked chips & garlic butter 27.50

(Add two grilled prawns for 4.50)

SIDES

Fries (v) 4.50

Triple cooked chips (v) 5.00

Mixed green salad (v) 4.50

Tartare dressed pink fir potatoes (v) 5.00

Barbecued January king cabbage, chimichurri (v) 4.00



A discretionary service charge of 12.5% will be added to your bill & goes straight to our staff. Please ask your server for information on allergies.

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