

Shellfish & Platters

PLATTERS

Our daily changing selection of the finest oysters & shellfish. All platters available to takeaway.

Full House 60.00

Deluxe 90.00

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

Carlingford Lough, Co. Louth, Ireland (3) 9.50

Morecambe Bay, Walney Island, England (3) 10.25

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

Ostra Regal, Bannow Bay, Ireland (3) 15.00

SHELLFISH

Dressed Devon crab, grated egg 19.50

Lyme Bay mussels (100g) 4.00

Shell on king prawns (100g) 6.00

Palourde clams (100g) 6.25

Whelks (200g) 5.50

Razor clams (2) 3.50

Whole brown shrimps (100g) 5.50

£1 OYSTERS FROM 3-

DRESSED OYSTERS

Tempura; bonito flakes & sweet miso (3) 10.50

Ceviche; lime, chilli & coriander (3) 11.00

Baked; Devon crab & seaweed butter (3) 12.00

TO START

Brixham fish soup, rouille & Gruyère 9.50

Tuna tartare, avocado, ponzu, lotus root crisps 11.50

Galician octopus 'a la josper', ajo blanco & jalapeño oil 13.75 *

Roasted scallops, chorizo & curried cauliflower puree 14.50

Var salmon sashimi, kizami wasabi & ponzu 10.25

Wright Brothers London Cure smoked salmon, buttered soda bread 13.50

Spiced beef tartare, egg yolk 9.75

Tempura tenderstem broccoli, sesame ponzu dressing 8.50

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.

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.

MAINS

Thai marinated sea bass, Asian slaw 23.50 *

Fillet of Norwegian Skrei cod, braised spiced chickpeas, chorizo 24.50 *

Lemon & herb marinated pork collar, palourde clams wakame & kale 15.75 *

Spiced Banham chicken, watercress salad & fries 18.75 *

Beer battered haddock, triple cooked chips, tartare sauce 19.50

MUSSELS

Lyme Bay mussels cooked in a choice of:

Lemongrass, chilli & coriander

White wine, shallots & parsley

Served with fries

18.00

For today's specials please see our chalkboards

SIDES

Mixed endive salad, blue cheese & pickled walnut 6.50

Tenderstem broccoli, soy & sesame dressing 5.50

Minted new potatoes 5.50

Mixed leaf salad 4.00

Fries 4.50

Triple cooked chips 5.00



Please note that between 5-6pm we refresh and refire our Josper charcoal oven, so during this time our seafood selection marked with an asterisk will be cooked using traditional ovens.

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