



## SNACKS

House pickles	£4.5
Sourdough, soy and oyster butter	£5
Brown crab, radishes, celery	£5
Gordal olives, prawn, chilli	£6.5

## OYSTERS

Raw oyster, seaweed hot sauce, lime	£4.5 each, £26 half-dozen
Pickled oyster, horseradish, cucumber	£5.5
Crispy buffalo oyster, ranch dressing	£5.5
Oyster pate, prune, bacon	£5.5

## SMALL PLATES

Sea bream, smoked vinegar, rapeseed oil	£13
Trout tartare, tomato ponzu, egg yolk, chicory	£14
Cured gurnard, hazelnut, artichoke	£15
Cuttlefish "navarin," spring vegetables, green sauce	£18
Grilled squid, rhubarb hoisin	£18
Crab "risotto" fritter, wild mushroom butter, celeriac	£23
Exmoor caviar, prawn crackers, marie rose cod roe	£59

## LARGE PLATES

Cod, curry sauce, crispy potatoes	£32
Monkfish on the bone, lobster sauce, cauliflower	£39
Brill, roast chicken butter sauce, courgette, leek	£42
1/2 native lobster, chilli crack, dashi hollandaise	£59

## SIDES

Mashed potato, Guinness and oyster gravy	£8
Grilled greens, mussel butter	£7
Winter tomatoes, prawn oil, balsamic	£6

## DESSERTS

Cashel blue cheese, golden raisins, ginger cake	£11
Sticky toffee madeleines, vanilla mascarpone	£10
Lemon meringue ice cream (add yuzu sake)	£8 (£8.50)