Grilled sourdough, soy and oyster butter		£4
Brown crab, radishes, celery		£5
Gordal olives, cod's roe, chilli		£6.5
Cantabrian anchovies, olive oil		£8
Raw oyster, seaweed hot sauce, lime	£4.5 each	£26 half-dozen
Pickled oyster, horseradish, cucumber	£5.5 each	£32 half-dozen
Crispy buffalo oyster, ranch dressing	£5.5 each	£32 half-dozen
Grilled oyster, smoked hollandaise	£6 each	£34 half-dozen
Mackerel, grape, verjus dressing		£13.5
Grey mullet tartare, soy, egg yolk, chicory		£15
Cured gurnard, IOW tomato gazpacho		£16
Grilled cuttlefish, gooseberry hoisin		£18
Crab "risotto" fritter, wild mushroom butter, celeriac		£24
John Dory, roast chicken butter sauce, courgette, broad	beans	£30
Hake, onion broth, comte, anchovy		£33

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Hake, onion broth, comte, anchovy	£33
Ray wing, lobster sauce, cauliflower	£36
1/2 native lobster, champagne, elderflower, caviar	£59
Baked Jersey royals, shelfish mayonnaise	£8
Grilled spring greens, mussel butter	£7
English gem lettuce, oyster 'caesar' dressing	£6
Cashel blue cheese, walnut cake, honey	£11
Sticky toffee madeleines vanilla mascarpone	£10

Sticky toffee madeleines, vanilla mascarpone	£10
Lemon meringue ice cream (add yuzu sake)	£8 (£8.5)

Allergen Information is available on request 12.5% Discretionary Service Charge will be added to your bill