



Dinner, Tuesday 15th of April

- * Wildfarmed focaccia, crab oil and balsamic £5
- * Smoked mussel gilda (add martini shot) £5.5 each (£4)
- Squid bolognese fritter £7 each

- * Louët-Feisser N.3, champagne mignonette, lemon £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
- "The Pearly Dozen" (all of the above) £58 dozen

- * Chalkstream trout tartare, soy, egg yolk £18
- Sea bream, vichysoisee, wild garlic £19
- Mussel pate, port jelly, brioche £21
- Crab bun, chilli crack, nori £24

- * Hake Kyiv, lobster butter, celeriac puree £32
- Cuttlefish & wild mushroom lasagna, taleggio, pecorino £34
- Ray wing, cauliflower, hazelnut, truffle jus £36
- Cod, roast chicken, clams, asparagus, pea £42

- * Winter greens, soy & oyster butter £8
- Grilled courgettes, smoked cod's roe, mint pesto £8
- Mash potato, Guinness & seaweed gravy £8

- Cashel blue, honey cake, pickled walnut £12
- * Sticky toffee madeleines, vanilla mascarpone £11
- Strawberry & custard trifle £13

* Chef's Choice: 8 sharing plates at £45 per guest

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