



Lunch, Saturday 12th of April

Wildfarmed focaccia, crab oil and balsamic		£5
Smoked mussel gilda (add martini shot)		£5.5 each (£4)
Pickled sardine "rollmop"		£6 each
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, winter tomato, Iberico ham		£19
Mussel pate, port jelly, brioche		£21
Crab bun, chilli crack, nori		£24
* Hake Kyiv, lobster butter, celeriac purée		£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 roe's, mint pesto		£8
Mash potato, Guinness & seaweed gravy		£8
Cashel blue, honey cake, pickled walnut		£12
* Sticky toffee madeleines, vanilla mascarpone		£11
Rhubarb & custard trifle		£13

* Chef's Choice: 4 sharing plates at £30 per guest

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

