

SHELLFISH

MALDON ROCK _____ **3.0 PER OYSTER**
add hot chorizo 5.0

SEAFOOD PLATTER _____ **45.0**
Langoustines, Red King Prawns, Maldon Rock Oysters,
Fowey Mussels With Fresh Jalapeño, Poole Bay Clams,
Smoked Mackerel Pate, Dressed Ginger & Chilli Crab

CORNISH DRESSED CRAB _____ **16.5**
Coriander, Ginger + Chilli, Focaccia

SCALLOP CEVICHE _____ **8.9**
Pink Pepper, Wild Honey + Sesame

RED PRAWN TACO _____ **8.5**
Bloody Mary Rose + Sea Purslane

SMALL PL*TES

HOUSE SOURDOUGH _____ **4.5**
Worcestershire Butter

PADRON PEPPERS _____ **6.9**
Bergamont Salt (Ve)

CHARCUTERIE PLATE _____ **11.5**
Celeriac Remoulade + Cornichons

BUTTERMILK FRIED COD CHEEKS _____ **7.5**
Curry Leaf Aioli

SESAME TOAST _____ **7.9**
Squid + Mackerel Sesame Toast

FRIED CHICKEN _____ **7.5**
Chilli & Fish Sauce Fried Chicken

BURRATA _____ **8.5**
Spiced Aubergine, Harissa

CHICORY + CLEMENTINE SALAD _____ **7.5**
Ossau-Iraty + Walnut

SMOKED MACKEREL PATE _____ **8.0**
Pickles, Toasted Focaccia

OCTOPUS & CHORIZO KEBAB _____ **8.5**
Smoked Peach Ketchup

Some of our food and drinks contain allergies. Please speak to your server for more information. Our allergy matrix is available on request.

PLEASE NOTE: THERE IS RISK ASSOCIATED WITH
THE CONSUMPTION OF RAW SEAFOOD & SHELLFISH
AND IT MAY INCREASE YOUR RISK OF FOOD

MAINS

BEER BATTERED HAKE _____ **16.5**
Beef Dripping Chips, Minted Peas, Tartar, Curry Sauce

FOWEY MUSSELS _____ **18.5**
Coconut, Lemongrass, Lime Leaf + Fries

CHICKEN SHAWARMA _____ **18.0**
Grilled Flatbread, Pickles, Pomegranate + Garlic Yoghurt

MERGUEZ SPICED LAMB _____ **24.0**
Slow Cooked, Moroccan Cous Cous, Harissa Sauce

FISH + LIQUOR PIE _____ **36.0**
For Two, Smoked Haddock, Salmon +
Red Prawn, Buttered Spinach

JOSPER GRILL

HEREFORD RUMP CAP _____ **21.9**
Beef Dripping Chips, Café de Paris Butter or Bordelaise

SALT AGED SIRLOIN ON THE BONE _____ **33.0**
Beef Dripping Chips, Café de Paris Butter or Bordelaise

HEREFORD BOSTON RIB _____ **79.0**
For Two, Smoked Short Rib, Beef Dripping
Chips, Bone Marrow Bordelaise

WOOD FIRED SQUASH _____ **15.9**
Salt Baked Beetroot, Clara Goats Cheese + Hazelnuts

WOOD FIRED TANDOORI MONKFISH _____ **26.0**
Cheek Samosa, Spiced Chickpeas, Pomegranate

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CONFIT POTATOES _____ **5.0**
Aioli

SPINACH _____ **5.0**
Lemon, Chilli + Garlic Oil

GUNPOWDER POTATOES _____ **5.0**
Spring Onion, Chilli, Coriander

AUTUMN LEAF SALAD _____ **5.0**
Pickled Shallots, Berkswell, Lemon Dressing

WOOD FIRED CORN _____ **5.0**
On The Cob, Smoked Paprika + Lemon Butter

BEEF DRIPPING CHIPS _____ **5.0**

SKIN ON FRIES _____ **4.5**