



DINNER A LA CARTE SAMPLE MENU (13 MARCH 2019)

OYSTER BAR

Oysters – 18 (half dozen) / 34 (dozen) / 68 (two dozen)

Please ask for today's selection

Dressed Crab English muffins & fermented chilli butter – 18

Seafood Platter – 44

Oysters, langoustines, scallop, fish tartare, marinated cuttlefish, cock crab & Cornish mussels

STARTERS

Burrata Iberico tomato & smoked chilli – 14

Scallop Ceviche aguachile & cucumber – 16

Chowder clams, bacon, quail eggs & curry butter – 12

Terrine confit duck & pickles – 10

Beef Tartare gherkins, crispy shallots, egg yolk & mustard – 12

Caesar salad anchovy, parmesan & croutons – 9

MAINS

Day Boat Fish

Please ask for today's catch – market price

Curried Cauliflower red rice, caramelised onion & hazelnuts (N) – 16

Spaghetti clams, squid, parsley & chilli – 16

Seafood Stew salmon, langoustines, octopus & 'nduja – 26

Chicken Breast aubergine, anchovy & spring greens – 22

Sirloin 250g dripping onions & peppercorn sauce – 29

Rib Eye 400g dripping onions & peppercorn sauce – 44

SIDES

Parker House Rolls salted butter – 4

Chips triple cooked in dripping – 4

Green Leaf Salad house dressing & chives – 4

Jersey Royals mint & seaweed butter – 5

Purple Sprouting Broccoli bagna cauda – 4

(N) contains nuts

Optional service charge at 12.5% will be added onto the bill. VAT at 20% included.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.