Sample menu

APPETISERS & SHARING PLATES
I love starting lunch or dinner with a few plates for everyone to share.

JERSEY ROYALE OYSTER from the Royal Bay of Grouville, Jersey, Channel Islands 3.50 | MORECAMBE BAY OYSTER subtle, fresh and slightly salty from Morecambe bay 3.85 | PADRON PEPPERS with extra virgin olive oil and sea salt 4.95 | CAULIFLOWER FRITTERS with cashew sauce each 4.95

STARTERS
FISH AND SHELLFISH SOUP With roulle, Parmesan and croutons flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne. 13.50
CRISPY SMOKED MACKEREL SALAD With sliced shallots, carrot, green apple, basil, peanuts and bird’s eye chillies. 13.50
COCKLES AND CLAMS A LA PLANCHA With confit garlic and spinach 14.95
TEMPURA SALT AND PEPPER SQUID With chilli, watercress, beansprouts and soy sauce. 15.50
RAGOÛT OF TURBOT IN A WHITE MISO SAUCE With Serrano ham, peas, courgettes, asparagus and pea shoots. 15.95
LAMB OF LAMB RING OF LAMB STEAMED RICE

MAINs
FISH AND SHELLFISH SOUP With roulle, Parmesan and croutons flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne. 13.50
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LAMB OF LAMB RING OF LAMB STEAMED RICE

SIDES
4.50 each
MIXED LEAF SALAD with olive oil dressing
MINTED CORNISH POTATOES
SAUTÉED SPINACH with butter and nutmeg
TENDERSTEM BROCCOLI with extra virgin olive oil and almonds

Please ask for any allergen information and be aware the pigeon may contain shot.