



WHITE PEACH AMERICANO

Hennessy VS, Suze liqueur, RinQuinQuin peach aperitif topped with London Essence Co. Peach and Jasmine Soda 8.95

APPETISERS

MARINATED KALAMATA OLIVES 4.00

COOMBESHEAD SOURDOUGH served with salted butter and olives 3.95

SALT COD BRANDADE with olives and warm sourdough bread 4.50

LEMON SOLE GOUJONS with salsa verde mayo 4.50

PICKLED ANCHOVIES 5.00

HALLOUMI SAGANAKI dusted in semolina, fried in olive oil, and drizzled with honey, black sesame, and oregano 5.00

PACIFIC OYSTERS from Brownsea Island, shucked and served on ice with Cabernet Sauvignon vinegar and shallot dressing

Three 13.50 | Six 26.00 | Twelve 52.00

STARTERS

BUTTERFLIED SARDINES with Parmesan breadcrumbs 8.00

MEXICAN PRAWN COCKTAIL with tomato, avocado, and chipotle 9.95

MUSSELS with black beans, garlic, and ginger 10.95

FISH AND SHELLFISH SOUP with rouille, Parmesan and croutons flavored with tomato, saffron, garlic, red peppers, fennel, and a pinch of cayenne 11.95

SEARED TUNA GUACAMOLE with spring onion, chili, and soy dressing 13.95

OYSTERS CHARENNAISE a seemingly odd combination – three or five freshly opened oysters with some hot, spicy sausages.

The idea is that you eat an oyster, take a bite of the sausage then a good gulp of cold white wine like a Burgundy 13.95/23.95

RICK STEIN SMOKED SALMON with horseradish cream and Coombeshead Farm sourdough 14.50

CRAB with rocket, basil, and lemon olive oil 16.95

SCALLOPS with pea purée, crispy serrano ham and pea shoots 18.50

PACIFIC OYSTER SELECTION Dorset and Porthilly shucked and served on ice with Cabernet Sauvignon vinegar and shallot dressing 26.00

BEEF CARPACCIO with Parmesan shavings and rocket salad 13.95

LINGUINE with Pecorino, pesto, and cherry tomatoes 8.50

MAINS

FISH AND CHIPS cod deep-fried, served with thick chips, mushy peas, and tartare sauce 19.95

FILLET OF HAKE with sultanas, dates, apple, and dill in a creamy velouté 24.95

SEABASS with spinach and beurre blanc 24.95

INDONESIAN SEAFOOD CURRY with cod, sea bass and prawns. Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic, and chili 28.95

WHOLE LEMON SOLE with lemongrass butter 32.95

MONKFISH served with crushed potatoes, watercress, and balsamic dressing 32.95

WHOLE DOVER SOLE dusted with flour and fried in an oval pan. Served meunière with noisette butter and minted baby potatoes on the side 45.00

TRONCON OF TURBOT with Hollandaise sauce 45.00

MEDIUM GRILLED LOBSTER served with chips and mixed leaf salad 66.95

10OZ RIB EYE STEAK 30-day dry aged Hereford beef. Served with a baby gem, shallot, cream and Cabernet Sauvignon vinegar salad, béarnaise sauce, and chips 33.95

8OZ FILLET STEAK served with sautéed potatoes and watercress 39.95

RAVIOLI OF CARAMELISED ONION AND FENNEL SEEDS with sundried tomatoes, porcini mushrooms and hazelnuts 16.95

SIDES

THIN CHIPS 3.95

GARDEN SALAD with fine herbs 4.50 TOMATO SHALLOT SALAD 4.00

SEASONAL CABBAGE 4.00 BABY POTATOES 3.95

BORDELAISE/PEPPERCORN SAUCE 3.00