

TEMPURA OYSTER

with a soy, chilli dipping sauce 215kcal 5.50 each

OYSTER PERNOD

with shallot, tarragon olive oil dressing 57 kcal 5.50 each

JAMÓN IBÉRICO

322 kcal 10.95

CHEF'S MID-WEEK SPECIAL

GOAN VINDALOO OF MONKFISH

an aromatic, authentic curry, with pilau rice and raita
17.95

HOXTON SOURDOUGH AND OLIVES

with salted butter 840 kcal 6.95

HALLOUMI SAGANAKI

honey, black sesame seeds and oregano
631 kcal 6.75

starters

LEEK AND POTATO VELOUTÉ

704kcal 7.95

SMOKED MACKEREL PATE

with toasted sourdough 613 kcal 10.95

FISH AND SHELLFISH SOUP

with rouille, Parmesan and croutons 370 kcal 13.95

MOULES MARINIÈRE

West Country mussels, with shallots, butter, white wine and parsley with Hoxton sourdough 430 kcal 14.95

CORNISH CRAB LINGUINE

handpicked white crab meat, chilli, garlic, tomato and parsley
265 kcal 14.95 | Main 530 kcal 26.95

SIZZLING PRAWNS

whole king prawns with garlic, chilli and olive oil 240 kcal 15.95

DORSET OYSTERS CHARENNAISE

a seemingly odd combination - freshly opened Dorset oysters with hot, spicy sausages. The idea is that you eat an oyster then take a bite of the sausage then a good gulp of cold wine. 312 kcal 18

GRILLED SCALLOPS

with hazelnut and coriander butter 19.95

SASHIMI OF SEA BASS, SALMON AND SCALLOP

with wasabi, pickled ginger and soy dipping sauce
185 kcal 22

HALF DOZEN OYSTERS

Dorset oysters served on ice with Cabernet Sauvignon shallot vinegar 244 kcal 30

mains

FISH AND CHIPS

battered cod with thick cut chips, mushy peas and tartare sauce 1001 kcal 22.95
(One Feeds Two Every time you order fish and chips, we donate a school meal to a child in poverty).

BAKED PARMIGIANA DI MELANZANA

layers of chargrilled aubergine, parmesan and a rich tomato and garlic sauce 1260 kcal 17.50

CASHEW NUT CURRY

fragrant curry, with basmati rice 1343 kcal 18.95

MOULES MARINIÈRE

with shallots, butter, white wine and parsley with thin cut chips 860 kcal 24.95

GRILLED FILLETS OF SEA BASS

fennel and Pernod mayonnaise, new potatoes
499 kcal 29.95

INDONESIAN SEAFOOD CURRY

cod, sea bass, and prawns, green bean and coconut salad, pilau rice 700 kcal 32

SHELLFISH RAGOÛT

Cornish crab, clams, mussels, cockles and prawns in a rich sauce with linguine and fines herbes 582 kcal 34

8oz RIBEYE STEAK

from Philip Warren, with thin cut chips, lettuce, shallots and Cabernet Sauvignon vinegar 1000 kcal 36.95

Add: Peppercorn sauce 576 kcal 3.95

Add: Beamaise sauce 3.95

ROASTED TRONÇON OF TURBOT

with hollandaise sauce and buttered new potatoes
800 kcal 50

THE "FRUITS DE MER"

seafood in the French style, all left in the shell and served on ice with shallot vinegar. Half Cornish crab, Dorset oysters, prawns, scallops, mussels, cockles and clams
669 kcal 70

sides

Garden salad with fines herbes 120 kcal 5.95

Buttered new potatoes 167 kcal 5.95

Thick or thin cut chips 365 kcal 5.95

Buttered green beans 167 kcal 5.95

Buttered hispi cabbage 5.95

Green bean and coconut salad 205 kcal 5.95

Baby gem salad with cream and Cabernet Sauvignon vinegar 116 kcal 6.50

Tenderstem broccoli with parmesan, crispy shallots
101 kcal 6.95

"There's nothing more exhilarating than fresh fish, simply cooked."

We've never thought of our restaurants as temples of gastronomy, they're just places where the fish is fresh and the atmosphere alive and full of fun"

Rick

SPRING SET MENU

2 COURSES 19.75 | 3 COURSES 23.95

Our set menu is available for lunch and dinner Sunday - Thursday, and for lunch Friday - Saturday until 5pm.

WHOLE GRILLED CORNISH SARDINES

with sun dried tomatoes and fennel seeds 280 kcal

SERRANO HAM

with celeriac remoulade 628 kcal

BURRATINA

with tomatoes and basil 168kcal

BARRY HUMPHRIES'S SALMON FISHCAKES

with pink peppercorns and capers 509 kcal

CHICKEN KATSU CURRY

with jasmine rice and fine green beans 867 kcal

SPAGHETTI ALLA TRAPANESE

almond, basil and pecorino pesto

BANOFFEE PIE

VANILLA CHEESECAKE

berry compote

CHOCOLATE PAVÉ

vanilla ice cream and peanut crumb

GIFT CARDS

Our gift cards are the perfect gift for friends and family to enjoy a meal in any of our restaurants or on our online shop.

