



Appetizers

Bread and olives	6.50
Halloumi saganaki	6.50
Whipped, smoked cod roe with sourdough	7
Stuffed fried olives filled with anchovies	8
Don Bocarte Cantabrian anchovies	10

Raw

Oyster – natural or red wine mignonette sauce	6
Seabream ceviche with chilli, coriander and pomegranate	14
Sicilian crudo of tuna, salmon and scallop	19

Starters

Crab rarebit with gentlemen's relish mayo	9
Mussels la mouclade	13.50
Prawns gremolata	14
Fish and shellfish soup	15.50
Crab linguine with chilli and garlic	16
Scallops with cauliflower puree, pickled apple and beef jus	19.50
Pigeon, watercress, sauté potato, shallots and walnut dressing	13.50
Citrus salad, grapefruit and orange segments, shallots, capers and whipped feta	9.50
Padron peppers with whipped goat's curd and bottarga	11

Mains

Black cuttlefish risotto	19.50
Newlyn fish pie	20
Trout with warm tartare sauce	23
Battered haddock and chips, with curry sauce and mushy peas	24
Hake with cannellini bean, thinned mayo, capers and tarragon	25
Whole seabass with pernod mayo	25.50
Ray with sauce grenobloise	31
Indonesian seafood curry, with rice and coconut green beans	32
Chicken schnitzel with baby gem, anchovies, crispy bacon and ceasar dressing	25
Bavette steak with chips baby gem salad and béarnaise sauce	32
Spaghetti alla Trapanese	16

Sides

Chips	5
Green salad	5
Buttered new potatoes with parsley	6
Chargrilled cabbage with marmite butter	6
Broccoli with chicken soy butter and crispy onion	7
Kohlrabi, apple and pecorino salad	7.50