



Appetizers

Bread and olives	6.50
Halloumi saganaki	6.50
Pulpo a la feria	6.50
Whipped, smoked cod roe with sourdough	7
Don Bocarte Cantabrian anchovies	10

Raw

Oysters – natural or red wine mignonette	6
Salmon and tuna tartare	12.50
Seabream ceviche with chilli, coriander and passion fruit dressing	14
Exmoor caviar 10g	45

Starters

Grilled sardines with tomato and thyme dressing	11
Yellow kroeung mussels	13.50
Prawns gremolata	14
Fish and shellfish soup	15.50
Crab linguine with chilli and garlic	16
Crispy soft shell crab salad with peanut sauce	18
Scallops with pea puree, serrano ham and pea shoots	18.50
Steak tartare with croutons	13.50
Burrata with grilled peach and pistachio	10.50

Mains

Twice baked crab souffle	23
Fish and chips, with curry sauce and mushy peas	24
Spaghetti alle vongole	25
Poached hake with mussels and spinach	30
Plaice with roasted red peppers	30
Monkfish with romesco sauce	30
Bluefin tuna with salsa verde	32
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
Braised aubergine with soy	12

Sides

Chips	5
Garden salad	5
Buttered new potatoes with parsley	6
Green beans with garlic and breadcrumbs	6.50
Tomato salad	7.50
Broccoli with chicken soy butter and crispy onion	7