

# Pick Stein

	each	½ dozen
NATURAL DORSET OYSTER served with red wine shallot vinegar, fresh lemon and Tabasco .....	5	25
HOG ISLAND OYSTER chilli, coriander, rice vinegar and mirin .....	5.5	27.5
TEMPURA OYSTER chilli and soy dipping sauce .....	5.5	27.5
DORSET OYSTER Pernod, shallot and tarragon .....	5.5	27.5

## small plates

KALAMATA OLIVES 5

SOURDOUGH  
English salted butter 6

CAPONATA  
sweet and sour aubergine with tomatoes,  
celery and olives, with croutons 7

BAKED CORNISH SCALLOP  
with pea puree and crispy serrano ham 8

BUÑUELOS DE BACALAO  
salt cod fritters, ali oli 7

BANG BANG CAULIFLOWER  
Sriracha mayo 7

ARANCINI SALSICCIA  
pork sausage, fennel, and dried chilli  
encased in a saffron risotto and  
breadcrumbs 8

VEGETABLE TEMPURA  
sweet chilli, soy and lime 7

HALLOUMI SAGANAKI  
honey, black sesame seeds and  
oregano 7

THAI FISH CAKES  
hot and sour dipping sauce 8

PIL PIL PRAWNS  
chilli, garlic, lemon 12

## FISH YOUR WAY

### CHOOSE YOUR FRESH FISH

FILLET OF SEA TROUT 25      WHOLE SEA BREAM 32

### HOW WOULD YOU LIKE IT COOKED?

CHARGRILLED / STEAMED / A LA PLANCHA

### PICK A SAUCE

HOLLANDAISE / PUTTANESCA / SALSA VERDE /  
FENNEL AND PERNOD MAYO

### ADD A SIDE

BUTTERED NEW POTATOES / THIN CUT CHIPS / THICK  
CUT CHIPS / HISPI CABBAGE / GARDEN SALAD /  
BUTTERED GREEN BEANS

## WEEKLY SPECIALS

DORSET OYSTERS CHARENNAISE  
a seemingly odd combination - freshly  
opened Dorset oysters with hot, spicy  
sausages 18

SASHIMI OF SEA BREAM, SALMON  
AND SCALLOPS  
with wasabi, mooli, pickled ginger and soy  
dipping sauce 24.5

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"FRUITS DE MER" FOR ONE  
seafood in the shell and served on ice with  
shallot vinegar and mayo. Cornish crab  
claw, prawns, scallops, mussels, cockles,  
oysters and clams 48

## SET MENU

Available for lunch and dinner Sunday – Thursday  
and for lunch Friday & Saturday

2 courses 19.75 | 3 courses 23.95

BREADED WHITING FILLETS  
salsa verde mayo

COARSE PORK AND HERB TERRINE  
Piccalilli and toasted sourdough

TRADITIONAL ANDALUCIAN GAZPACHO  
croûtons, cucumber and spring onion

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SALMON FISHCAKES  
garden salad with fines herbes

THE ORIGINAL CAESAR SALAD  
pan fried cornfed chicken breast

PASTA ALLA TRAPANESE  
spaghetti, almond, basil and pecorino pesto

WHOLE CHARGRILLED SEA BREAM  
with fennel mayonnaise and new potatoes  
**£12 supplement**

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PEANUT BUTTER AND CHOCOLATE  
CHEESECAKE

SUMMER BERRY JELLY  
fresh berries and vanilla ice cream

GOLDEN SYRUP SPONGE  
custard

## mains

AUBERGINE CURRY  
pilau rice and popadom 18.95

SINGAPORE CHILLI CRAB BURGER  
tempura soft shell crab, Singapore chilli  
sauce with Asian coleslaw and thin cut chips  
22

KING PRAWN PAD THAI  
a classic hot, sour and sweet dish with King  
prawns 23

FISH AND CHIPS  
battered Cornish haddock with thick cut  
chips, mushy peas and tartare sauce 24

MOULES MARINIÈRE  
Cornish mussels, with shallots, butter,  
white wine and parsley  
Starter with Hoxton sourdough 16  
Main with chips 26

CRAB LINGUINE  
handpicked white crab meat, chilli, garlic,  
tomato and parsley  
Starter 16.5 | Main 28

INDONESIAN SEAFOOD CURRY  
cod, seabass, and prawns, green bean and  
coconut salad, pilau rice 34

SHELLFISH RAGOÛT  
crab, cockles, clams, mussels and prawns in a  
rich sauce with linguine and fines herbes 36.5

8oz RIBEYE STEAK  
with thin cut chips, cheesemaker salad 39  
Add: Peppercorn sauce 4  
Add: Bearnaise sauce 4

## sides

Buttered Hispi cabbage 5.95

Garden salad with fines herbes 6.5

Buttered new potatoes 6.5

Thin or thick cut chips 6

Buttered green beans 6.5

Green bean and coconut salad 6.5

Baby gem salad with cream and Cabernet  
Sauvignon vinegar 7