



NATURAL DORSET OYSTER served with red wine shallot vinegar, fresh lemon and Tabasco	each	½ dozen
	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

CIABATTA BRUSCHETTA OF ISLE OF WIGHT
TOMATOES
basil mayo 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	BUTTERFLIED WHOLE SEA BASS 38
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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 / 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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WHOLE DOVER SOLE
a la meunière with noisette butter and
buttered new potatoes 52

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
St John's chutney and toasted sourdough

TRADITIONAL ANDALUCIAN GAZPACHO
croûtons, cucumber and spring onion

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SALMON AND DILL FISH CAKES
tartare sauce

THE ORIGINAL CAESAR SALAD
pan fried cornfed chicken breast

PASTA ALLA TRAPANESE
spaghetti, almond, basil and parmesan 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

PASTA ALLA TRAPANESE
spaghetti, almond, basil and parmesan
pesto 16.95

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
Add: 3 Garlic Butter King Prawns 9

"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

sides

Thin or thick cut chips 6

Garden salad with fines herbes 6.5

Buttered new potatoes 6.5

Buttered green beans 6.5

Baby gem salad with cream and Cabernet
Sauvignon vinegar 7

Tender stem broccoli, olive oil, crispy shallots 7.5