



	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	CIABATTA BRUSCHETTA OF ISLE OF WIGHT TOMATOES basil mayo 7	HALLOUMI SAGANAKI honey, black sesame seeds and oregano 7
SOURDOUGH English salted butter 6	BANG BANG CAULIFLOWER Sriracha mayo 7	THAI FISH CAKES hot and sour dipping sauce 8
CAPONATA sweet and sour aubergine with tomatoes, celery and olives, with croutons 7	ARANCINI SALSICCIA pork sausage, fennel, and dried chilli encased in a saffron risotto and breadcrumbs 8	PIL PIL PRAWNS chilli, garlic, lemon 12
BAKED CORNISH SCALLOP with pea puree and crispy serrano ham 8	VEGETABLE TEMPURA sweet chilli, soy and lime 7	DORSET OYSTERS CHARENNAISE a seemingly odd combination - freshly opened Dorset oysters with hot, spicy sausages 18
BUÑUELOS DE BACALAO salt cod fritters, ali oli 7		

FISH YOUR WAY

CHOOSE YOUR FRESH FISH

FILLET OF SEA TROUT 25	WHOLE SEA BREAM 32	BUTTERFLIED WHOLE SEA BASS 38
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		

SPECIALS

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. Spider crab claw, prawns, scallops, mussels, cockles, and clams 48
GRILLED CORNISH LOBSTER whole grilled lobster with chips, herb butter sauce and salad 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 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
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	CRAB LINGUINE handpicked white crab meat, chilli, garlic, tomato and parsley Starter 16.5 Main 28
SINGAPORE CHILLI CRAB BURGER tempura soft shell crab, Singapore chilli sauce with Asian coleslaw and thin cut chips 22	INDONESIAN SEAFOOD CURRY cod, seabass, and prawns, green bean and coconut salad, pilau rice 34
KING PRAWN PAD THAI a classic hot, sour and sweet dish with King prawns 23	SHELLFISH RAGOÛT crab, cockles, clams, mussels and prawns in a rich sauce with linguine and fines herbes 36.5
FISH AND CHIPS battered whiting with thick cut chips, mushy peas and tartare sauce 24	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
MOULES MARINIÈRE Cornish mussels, with shallots, butter, white wine and parsley Starter with Hoxton sourdough 16 Main with chips 26	

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 Savignon vinegar 7
Tender stem broccoli, olive oil, crispy shallots 7.5