



OYSTERS & SHELLFISH

2.75 each

Maldon Rocks no.3

Poole Rocks no.2

Fish Union Seafood Platter 48.00

oyster selection (6), mussels, clams, scallop ceviche, Atlantic prawns, dressed Portland crab

Tobermory langoustines, lemon & mayo 5.50 each

Atlantic crevettes, spiced Marie Rose 8.50

Steamed razor clams, samphire, black pepper & lime 10.50

Brixham 'black gold' cuttlefish croquettes, wild garlic liquor 6.50

RAW & CURED

Pickled Shetland Mussels on toast, aioli 5.00

Seabass ceviche, whipped avocado & coriander 9.50

Yellowfin tuna tataki, wasabi mayo, ponzu & pickled radish 10.50

SMALL PLATES

Chilli-salted tiger prawns, caramelised lime 8.00

Halibut collar, mojo verde & romesco 8.50

Shrimp burger, spiced Marie Rose, pickle 12.50

MARKET FISH

Gigha halibut steak, romesco & padron peppers 22.50

Roasted Brixham raywing, mussels & sea vegetables 18.50

VEGETABLES

Heritage tomato salad 5.50

Minted Jersey Royal potatoes 5.00

Shaved fennel & orange salad 4.50

Norfolk asparagus, dill vinaigrette 6.50



LAGER	Menabrea Bionda 330ml	5.50	
CHAMPAGNE		BTL	
	Ruinart Blanc de Blancs, Champagne, FR	110.00	
	Krug Grande Cuveé, Champagne, FR	275.00	
SPARKLING		BTL	125ml
	Coates & Seely, Brut Reserve NV, Hampshire, ENG	60.00	
	Coates & Seely, Brut Rosé NV, Hampshire, ENG	65.00	
	Bailly Lapierre, Crémant Brut, Bourgogne, FR	35.00	8.50
WHITE		BTL	175ml
	Domaine Félines Jourdan, Picpoul de Pinet, Languedoc, FR	32.00	7.75
	Craggy Range Sauvignon Blanc, Marlborough, NZ	40.00	9.75
	Domaine Marc Morey, Chassagne-Montrachet 1er Cru Virodot, Burgundy, 2016	175.00	
ROSE			
	Domaine La Fage, Cote Rosé, Cotes Catalanes, FR	32.00	7.75
	Mirabeau Azure, Provence, FR	45.00	
RED			
	Prophet's Rock, Infusion Pinot Noir, Central Otago, NZ	50.00	12.25

COCKTAILS | MOCKTAILS

Punchy Soft Punch 250ml, 0% ABV 4.50

Cucumber, Yuzu & Rosemary
Peach, Ginger & Chai
Blood Orange, Bitters & Cardamom

add 50ml Sapling vodka 6.00

Belu Still/Sparkling water
3.50

Fentiman's Victorian Lemonade
3.75