

## OYSTERS (subject to availability)

Porthilly Oysters 3 – 12 | 6 – 23 | 12 – 45  
Served natural with shallot vinegar & Tabasco

## NIBBLES

Nocallera Olives (vg)	4
Freshly baked focaccia with balsamic & olive oil (vg)	5
Crispy onion rings with gochujang mayo (vg)	5
Honey glazed chorizo (3)	5
Padron peppers, Maldon Sea salt (vg)	6

## STARTERS

Grilled South coast scallops (2), garlic & chilli butter, chorizo gratin	13
Cured Monkfish, pickled ginger & Greek yoghurt	12
Line-caught southwest mackerel, toasted focaccia, black olive tapenade, baby onions & pickled cucumber	12
Grilled Newlyn sardines with sea salt & herb oil	11
Beef carpaccio with rocket, Parmesan, capers & truffle oil	14
Burrata with Heritage tomatoes, micro basil & balsamic vinaigrette (v)	12
Trio of roasted beetroot, sherry vinegar, sumac & toasted pumpkin seeds (vg)	10

## SALADS & SANDWICHES

Caesar Salad; gem lettuce, anchovies, soft-boiled egg, croutons, Grana Padano	Add Chicken - 5	12
House focaccia sandwich, served with fries		
- Chicken BLT		15
- Hot honey halloumi (v)		13
- Crayfish, Marie Rose		16

## SIDES

House fries	4.5
Thick cut chips	5
Truffle & Parmesan fries	6
Seasonal greens (v/vg)	5
Roast carrots, garlic & herb butter (v/vg)	5
Cauliflower Cheese (v)	6
Mixed leaf salad (vg)	4.5
Caesar Salad	5

## MAIN DISHES

### FISHMONGER

Westcountry Mussels Provençal; cooked with white wine, tomatoes, chilli & herbs	Starter – 11	Mains – 22
Fish & chips: tempura battered skin-on Haddock, thick cut chips, crushed peas & tartare sauce		18
Roast cod with a lobster bisque risotto infused with saffron		24
House made fishcake with curry velouté & seasonal greens		19
Grilled octopus with Romesco sauce, charred fennel, roast potatoes & herb oil		24
Half Cornish Lobster, Grilled, with a chilli herb butter sauce & house fries		38

### - CATCH OF THE DAY

Whole fish served with salsa verde & new potatoes

Plaice	23
Lemon Sole	24

## BUTCHER

Surf & Turf; 8oz Flat iron steak, glazed king prawns, seasonal greens & king oyster mushrooms	32
HH 6oz prime beef burger with Oglesfield cheese, bacon, house sauce, lettuce, tomato, pickle, served with fries	18
Gloucester Old spot 12oz pork chop, fries, mixed leaf salad & home-made apple sauce	24

## GREENGROCER

Gnocchi with Cavolo Nero pesto & king oyster mushrooms (vg)	16
Harissa roasted cauliflower with Romesco sauce (vg)	17

(v) Vegetarian (vg) Vegan. Please inform us if you have any allergies or dietary requirements.

Our team can advise on any of the 14 allergens that may be present in our dishes. Some products are made off site and have been made in an environment where nuts may be present. An optional service charge will be added to your bill. All tips are distributed 100% to the team