

OYSTERS (subject to availability) MAIN DISHES Porthilly Oysters 3 - 12 | 6 - 23 | 12 - 45Served with wasabi, cucumber and soy dressing **FISHMONGER NIBBLES** Westcountry Mussels: cooked with white wine & leeks. finished with cream Starter – 11 Mains – 22 Nocallera Olives (vg) Fish & chips: beer battered skin-on Haddock. 5 Freshly baked focaccia with balsamic & olive oil (vg) thick cut chips, crushed peas & tartare sauce 18 Crispy onion rings with gochujang mayo (vg) 5 Roast Cod with a lobster bisque risotto 5 Honey glazed chorizo (3) 24 infused with saffron 5 Anchovies on focaccia, olive tapenade, rocket House made crab fishcake with curry velouté & seasonal greens 19 6 Padron peppers, Maldon Sea salt (vg) Grilled octopus with Romesco sauce, 6 Soy glazed pork ribs charred fennel, roast potatoes & herb oil 24 **STARTERS** CATCH OF THE DAY Grilled South coast scallops (2), garlic & chilli butter, chorizo gratin 13 Whole fish served with salsa verde & new potatoes Line-caught southwest mackerel, wasabi yoghurt Red Mullet 23 soy glaze & toasted sesame seeds 12 20 Plaice 13 Cured Monkfish, pickled ginger & Greek yoghurt King prawns, cooked in white wine on sourdough 12 BUTCHER Grilled Newlyn sardines with sea salt & herb oil 11 Braised beef cheek with creamy mash, rainbow chard Beef carpaccio with rocket, Parmesan, capers & truffle oil 13 25 & confit garlic Baked camembert with pear & date chutney & Gloucester Old spot 12oz pork chop, fries, toasted sourdough (v) 12 24 Mixed leaf salad, home-made apple sauce Trio of roasted beetroot, sherry vinegar, HH 6oz prime beef burger with Ogleshield cheese, bacon, sumac & toasted pumpkin seeds (vg) 10 house sauce, lettuce, tomato, pickle, served with fries 18 SALADS & SANDWICHES GREENGROCER Caesar Salad; gem lettuce, anchovies, soft-boiled egg, Gnocchi with Cavolo Nero pesto & croutons. Grana Padano Add Chicken - 5 12 oyster mushrooms (vg) 15 House focaccia sandwich, served with fries Harissa roasted cauliflower with Romesco sauce (vg) 16 Chicken BLT 15 Poached fennel with a curried pumpkin puree, gremolata & toasted walnuts (vg) 16 Hot honey halloumi (v) 14 Crayfish, Marie Rose 16 **SIDES** House fries Thick cut chips Truffle & Parmesan fries 6.5 Creamy Mash Seasonal greens (v/vg) Roast carrots, garlic & herb butter (v/vg) Cauliflower Cheese (v) Braised red cabbage 5

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

Mixed leaf salad (vg)

5.5

Caesar Salad

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