

OYSTERS (subject to availability)

Porthilly Oysters 3 – 12 | 6 – 23 | 12 – 45
Served with wasabi, cucumber and soy dressing

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
Anchovies on focaccia, olive tapenade, rocket	5
Padron peppers, Maldon Sea salt (vg)	6
Soy glazed pork ribs	6

STARTERS

Grilled South coast scallops (2), garlic & chilli butter, chorizo gratin	13
Line-caught southwest mackerel, wasabi yoghurt soy glaze & toasted sesame seeds	12
Cured Monkfish, pickled ginger & Greek yoghurt	13
King prawns, cooked in white wine on sourdough	12
Grilled Newlyn sardines with sea salt & herb oil	11
Beef carpaccio with rocket, Parmesan, capers & truffle oil	13
Baked camembert with pear & date chutney & toasted sourdough (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)		14
- Crayfish, Marie Rose		16

MAIN DISHES

FISHMONGER

Westcountry Mussels; cooked with white wine & leeks, finished with cream	Starter – 11	Mains – 22
Fish & chips: beer 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 crab fishcake with curry velouté & seasonal greens		19
Grilled octopus with Romesco sauce, charred fennel, roast potatoes & herb oil		24

- CATCH OF THE DAY

Whole fish served with salsa verde & new potatoes	
Red Mullet	23
Plaice	20

BUTCHER

Braised beef cheek with creamy mash, rainbow chard & confit garlic	25
Gloucester Old spot 12oz pork chop, fries, Mixed leaf salad, home-made apple sauce	24
HH 6oz prime beef burger with Oglesfield cheese, bacon, house sauce, lettuce, tomato, pickle, served with fries	18

GREENGROCER

Gnocchi with Cavolo Nero pesto & oyster mushrooms (vg)	15
Harissa roasted cauliflower with Romesco sauce (vg)	16
Poached fennel with a curried pumpkin puree, gremolata & toasted walnuts (vg)	16

SIDES

House fries	5	Thick cut chips	5
Truffle & Parmesan fries	6.5	Creamy Mash	5
Seasonal greens (v/vg)	5	Roast carrots, garlic & herb butter (v/vg)	5
Cauliflower Cheese (v)	6	Braised red cabbage	5
Caesar Salad	5.5	Mixed leaf salad (vg)	4.5

(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