

## 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
Line-caught southwest mackerel, toasted focaccia, black olive tapenade, baby onions & pickled cucumber	12
Cured Monkfish, pickled ginger & Greek yoghurt	12
Grilled Newlyn sardines with sea salt & herb oil	11
Burrata with heritage tomato, micro basil & balsamic vinaigrette (v)	12
Beef carpaccio, rocket, capers & Parmesan	14

## SALADS & SANDWICHES

Caesar Salad; baby gem, anchovies, soft-boiled egg, croutons, Grana Padano	12
House focaccia sandwich, served with fries	
- Chicken BLT	15
- Hot honey halloumi (v)	14
- Crayfish, Marie Rose	16

## SIDES

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

## SUNDAY ROAST

*All served with roast potatoes, seasonal greens, carrots, pumpkin puree, red cabbage, Yorkshire pudding, gravy & cauliflower cheese*

*Our meat is all provided by local butcher, Ruby & White, who source directly from a wide range of quality farmers across the West Country.*

Dry-aged Beef Striploin	24
Slow cooked Lamb Shank	28
Chicken Supreme	20
Pork belly	19
Mushroom Wellington (v)	20
Vegan Cauliflower Steak (vg)	16
Small Roast; Beef, pork & chicken or vegetarian	11
Whole Plaice	22
<i>Roasted on the bone with roast potatoes, seasonal greens, carrots, Yorkshire pudding &amp; a lobster bisque</i>	

## MAINS

Mussels Provençal; cooked with white wine, tomato, chilli & herbs	Starter – 11	Mains – 22
Fish & chips: beer battered skin-on Haddock, thick cut chips, crushed peas & tartare sauce		18
Roast hake with a saffron & lobster bisque risotto		24
Grilled octopus with Romesco sauce, charred fennel, roast potatoes & herb oil		24
Gnocchi with vegan pesto & king oyster mushrooms (vg)		16

## CATCH OF THE DAY

Whole fish served with salsa verde & new potatoes	
Sea Bass	24
Sea Bream	25

(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 12.5% service charge will be added to your bill. All tips are distributed 100% to the team