

ROCK OYSTERS

Served with shallot vinegar, lemon, tabasco

Rock	20	lection

6 or 12 of today's selected oysters	18.0/35.0
Maldon, Essex, England (3)	9.5
Poole Bay, Dorset, England (3)	9.5
Jersey, Channel Islands (3)	9.5
TO START/ SHARE	
Salt cod croquettes, aioli	8.5
Dressed Maldon oysters, tobiko caviar & soy	13.5
Grilled Cornish sardines, pickled walnut dressing	14.5
Shell-on Atlantic prawns, lemon mayonnaise gf	12.5
Hand-picked Dorset dressed crab, lemon mayonnaise & sourdough gf	15.0
Smoked mackerel pate, crispy capers gf*	10.5
Whipped goats curd, apple ketchup, grilled baby carrots, sourdough toast v	9.5
Padron peppers vg gf	5.0
Nocellara olives vg gf	4.5
MAINS	
Market fish & seasonal specials, please have a look at today's special board	£mp
Beer-battered haddock fillet, triple cooked chips, mushy peas & tartare	17.5
St Austell Bay mussels, white wine, garlic butter, shallots & cream	15.0
Whole pan-fried black bream, parmentier potatoes, pickled mussels, saffron cream	21.0
Braised ox-cheek, celeriac mash, gremolata & baby carrots gf	
Curried cauliflower steak, parmentier potatoes, saffron shallots, cauliflower crumb vg	
Cheese burger, tomato relish & burger sauce	
Sweet potato burger, tomato relish & burger sauce vg	

SIDES

Skinny fries 5.0 **Green beans**, confit shallot 5.0

DESSERTS

Crème Brûlée 7.5

Poached pear, berry compote, vanilla custard 8.5

Stem Ginger pudding, vanilla custard 8.5

Ice creams & sorbet, vanilla, chocolate, salted caramel & lemon sorbet 2.5 scoop

Devonshire blue cheese, celery, crackers 10.0

v = vegetarian | vg = vegan | gf = gluten free | * can be amended to dietary needs | n = contains nuts

A discretional 10% service charge will be added and goes directly to our amazing front of house and back of house teams.