45TH&7TH

MAIN MENU

45TH&7TH

Selection of Bread, whipped butter (v) £5	Smoked Salted Almonds (GF) (VG)	£4
Rock Oysters ½ Dozen mignonette 🕼 £30	Charcuterie Selection (GF)	£13
Padron Peppers, sumac (vG) £9	Castelvetrano Green Olives GF VG	£4
Brixham Seabass Ceviche, miso tigers' milk, pa	ssion fruit, cancha, coriander,	
pomegranate, crispy sweet potato (@F)		£12
Yellowfin Tuna Tartare, tamarind dressing, avocado, chive, lime Burrata, peach gazpacho, basil pesto, cucumber, grilled peach v GF Crispy Baby Squid, house seasoning, green chilli, lime, radicchio GF		£14
		£14
		£10
Cheese Croquette (3pc), mozzarella, cheddar, s		£9
Crispy Duck Bao, cucumber, spring onion, hoisi		£8.5ea
Galician Octopus, romesco, baby potato, smoke		£13
Wild Mushroom Tagliatelle, seasonal wild mush	<u> </u>	£15
Fennel Sausage Ragu Orechiette, luganica saus tomato, parsley, butter	sage, chilli, parmesan,	£14
Chilli Tomato Mussels Frites, white wine, samb	al, tomato, lemon (GF)	£17
Caesar Salad , baby gem, parmesan, croutons (Add grilled chicken breast £5 Add halloumi £4	V GF	£14
Porcini Mushroom Risotto, duxelles, parmesan,	, enoki mushrooms, parsley (v)	£21
Beer Battered Haddock Fillet and Chips, beer k minted peas, tartar sauce (GF)	pattered haddock fillet, skin on fries,	£22
Bacon Cheeseburger and Chips, brioche bun, co	onfit pear mustard, truffle mayo,	
pickles, skin on fries		£22
Braised Pork Belly, soy glaze, quinoa, pak choi,	_	£23
Baby Chicken, herbs, roasted baby potatoes, ch		£24
Dry Aged Bone in Sirloin Steak 300g, skin on fi vine on cherry tomato, chimichurri	ries, onion rings,	£35
Skin on Fries, mixed herbs, smoked paprika vs		£6
Heritage Tomatoes , Mixed heritage tomatoes, a	ijo blanco 🚾	£8
Corn Ribs , house seasoning, chilli, sriracha may	/O (V)	£9
Pak Choi, garlic, coriander, chilli 🚾		£7