



Book Now

DEC 2025



Food that makes you feel like dancing...

ON ICE

British and Irish oysters served with fireside vinegar and lemon:

Cumbræ – West Kilbrade, Scotland £4 each

Maldon – Essex, England £4.25 each

Porthilly – Cornwall, England £4 each

Kelly Native – Galway, Ireland £4.85 each

Hand-dived razor clam £7 each

Hand-dived scallop tartare £12.50

Isle of Lewis mussels on the half shell 4 – £5 / 8 – £10

Full House £45

Full House+ £62

Exmoor Caviar served with house-cut crisps and sour cream:

Golden Oscietra 20g £45

Cornish Salted Baerii 20g £52

Imperial Oscietra 20g £68

PLATES

Sliced white toast with brown butter £3.50

Deville eggs with brown crab and trout roe £4.50

British bluefin tuna crudo, aged apple vinegar and Treviso £16

Ham croquettes £3 each

Smokie fritters £3.50 each

Chilled Scottish shrimp with mayonnaise £15

Fried clam and winter leaf salad with red wine dressing £12.50

Cornish crab and ice queen lettuce cocktail £15

Scottish bream ceviche, sea buckthorn and chilli £16

Cuttlefish sandwich, parsley mayonnaise £14

Dexter beef burger £12.50

Hand-cut fries £6

SWEET

Malted milk soft serve with malt caramel and bread frosties £7.50

Rum + £3

Affogato + £2.50

Oyster Happy Hour
4–5pm EVERY WEEKDAY!
50% OFF OYSTERS



Lounge Snack Menu

House-cut crisps with sour cream £3.50

Exmoor Caviar served with house-cut crisps and sour cream:
Golden Oscietra 20g £45

Cornish Salted Baerii 20g £52

Imperial Oscietra 20g £68

Ham croquettes £10

Smokie fritters £12

Hand-cut fries £6

Malted milk soft serve with malt caramel and bread frosties £7.50
Add: Rum + £3 / Affogato: £2.50



All of our shellfish is sourced from the shores of the British Isles, following the seasons and close relationships with small suppliers. Only the highest quality fish and shellfish comes through our doors. Please note this is a sample menu.