

	each	½ dozen
NATURAL OYSTER red wine shallot vinegar	5	25
HOG ISLAND OYSTER chilli and coriander	5.5	27.5
TEMPURA OYSTER chilli and soy dipping sauce	5.5	27.5
KILPATRICK OYSTER bacon and Worcestershire sauce	6	30

NEGRONI Plymouth gin, Carpano Antica Formula vermouth, Campari 11.5
CRANBERRY MARGARITA Mi Campo Reposado tequila, Cointreau and cranberry cordial 15

small plates

KALAMATA OLIVES 5	SARDINES ON TOAST Jack's fermented ketchup 7	VEGETABLE TEMPURA sweet chilli, soy and lime 7
CAPONATA sweet and sour aubergine with tomatoes, celery and olives, with croutons 6	GAMMON CROQUETTES Dijon and tarragon mayonnaise 7	HALLOUMI SAGANAKI honey, black sesame seeds and oregano 7
SOURDOUGH English salted butter 6	BANG BANG CAULIFLOWER Sriracha mayo 7	THAI FISHCAKES hot and sour dipping sauce 8
BAKED CORNISH SCALLOP with Serrano ham, Pardina lentils and persillade butter 7		

FISH YOUR WAY

CHOOSE YOUR FRESH FISH

FILLET OF LOCAL CHALK STREAM TROUT 25	WHOLE SEA BREAM 32
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HOW WOULD YOU LIKE IT COOKED?

CHARGRILLED / STEAMED / A LA PLANCHA

PICK A SAUCE

HOLLANDAISE / ALLA BUSARA / SALSA VERDE

ADD A SIDE

BUTTERED NEW POTATOES / THIN / THICK CUT CHIPS / GARDEN SALAD / BUTTERED GREEN BEANS

DAILY SPECIALS

SALMON GRAVLAX
with mustard and dill 12

SASHIMI OF SEA BREAM, SALMON AND SCALLOPS
with wasabi, mooli, pickled ginger and soy dipping sauce 24.5

"FRUITS DE MER" FOR ONE
seafood in the French style, all left in the shell and served on ice with shallot vinegar and mayo. Cornish crab claw, oysters, prawns, scallops, mussels, cockles and clams 48

SET MENU

Available for lunch and dinner Sunday – Thursday and for lunch Friday & Saturday

2 courses 19.75 | 3 courses 23.95

GRILLED SARDINE FILLETS ON TOAST
with Jacks fermented ketchup

HAM HOCK TERRINE with St John's chutney and toasted Hoxton sourdough

CELERIAC SOUP
celeriac crisps

SALMON MISO chilli, vermicelli noodles
TARTIFLETTE potatoes, bacon, onions and Emmental

MUSHROOM CARBONARA

WHOLE CHARGRILLED SEA BREAM with fennel mayonnaise and new potatoes
£12 supplement

LEMON POSSET Viennese biscuits

STICKY TOFFEE PUDDING vanilla ice cream

TIRAMISU

mains

MUSHROOM CARBONARA 16	CRAB LINGUINE handpicked white crab meat, chilli, garlic, tomato and parsley Starter 16.5 Main 28
KING PRAWN PAD THAI a classic hot, sour and sweet dish with King prawns 23	INDONESIAN SEAFOOD CURRY Cod, seabass, and prawns, green bean and coconut salad, pilau rice 34
FISH AND CHIPS battered Cornish haddock with thick cut chips, mushy peas and tartare sauce 24	SHELLFISH RAGOÛT crab, clams, mussels, cockles and prawns in a rich sauce with linguine and fines herbes 36.5
(One Feeds Two) Every time you order fish and chips, we donate a school meal to a child in poverty).	8oz RIBEYE STEAK with thin cut chips, cheesemaker salad 39 Add: Peppercorn sauce 4 Add: Bearnaise sauce 4
MOULES MARINIÈRE Scottish mussels, with shallots, butter, white wine and parsley Starter with Hoxton sourdough 16 Main with chips 26	

sides

Buttered Spring greens 5.95
Garden salad with fines herbes 6.50
Buttered new potatoes 6.50
Thick or Thin cut chips 6
Buttered green beans 6.50
Green bean and coconut salad 6.50
Baby gem salad with cream and Cabernet Sauvignon vinegar 7