

# *Fresh, Sustainable, British Day-Boat Seafood*



## Autumn Sample Menu

### *Pre-Starter*

- Padron peppers with rye taramasalata 5
- Hummus, house kimchi & white anchovy 5
- Whisky cured brill, Jerusalem artichoke & blackberry 7
- Noccarella olives, goats curd & toasted nuts 8.5

### *Oysters*

- Jersey rock 3.5
- Maldon rock 4
- Carlingford rock 4.5
- Half dozen selection (grade II) 22.5

### *Starters*

- Scallop ceviche with yuzu ponzu, kohlrabi & chestnut mushroom 11
- Bonnie Gull fishcake with shaved fennel & lemon mayo 8.5
- Looe mackerel with salad niçoise 9.5
- Smoked ham hock croquette with smoked eel, pistachio & black garlic aioli 10

### *Mains*

- Roast Looe cod with pickled & braised onion & glazed pig cheek 26.5
- Schiehallion battered North Sea haddock with beef dripping chips & mushy peas 18
- Peterhead stone bass with roasted & pickled pumpkin & toasted hazelnut 22.5
- Roast Northumberland halibut, blue foot mushrooms, chicken jus, leek & sesame 32

### *Sides*

- Shack slaw 5
- Skinny fries & rosemary salt 5
- Mac and Cheese 6
- Hispi cabbage with buttermilk & toasted almonds 5

Should you have any food allergies or intolerances please do not hesitate to speak to a member of staff about your requirements.  
An optional 12.5% service charge will be added to your bill.