

Fresh, Sustainable, British Day-Boat Seafood

Sample Menu



Pre-Starters... Great to Share

Homemade waffles with smoked cod's roe, radishes & seaweed oil 7
Smoked mackerel & horseradish pâté with pickled cucumber 7.5
Three tempura Poole rock oysters with curried mayo & cucumber 11.5

Oysters

Jersey rock (grade II) 2.7
Poole rock (grade II) 2.8
Maldon rock (grade II) 3.2
Half dozen selection (grade II) 16.5

Starters

(v) Baked celeriac with hazelnut praline & endive 7
Salt cod croquettes with chilli mayo, watermelon radish & fennel 7.5
Shetland mussels mariniere with tortano 7.5
Smoked haddock "cheese on toast" with parsley & pickled shallots 8
Buttermilk Looe squid with fennel & wild garlic yoghurt 9
Dorset Palourde clams with chorizo and red pepper jam 10.5

Mains

Bonnie Gull Bouillabaisse 12/24
(v) Fricassee of spring vegetables with pearl barley & coastal herbs 16
Rye gilthead bream with fennel, green olive & rock samphire 22
Rye hake with spiced aubergine, walnut & courgettes 24
Peterhead cod with Jersey Royals, asparagus & wholegrain mustard 24.5
Whole Looe lemon sole with anchovy butter & samphire 26.5

Sides

Shack salad 3.5
Beef dripping chips 4
Skinny fries & rosemary salt 4
Hispi cabbage with buttermilk dressing & sunflower praline 5
English heritage tomatoes with yoghurt 7

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