

*Fresh, Sustainable, British Day-Boat Seafood*



## March Sample Menu

### *Pre-Starter*

Scottish scallop ceviche 7

Deville Brixham crab on toast 5

### *Oysters*

Jersey rock (grade II) 3.5

Carlingford rock (grade II) 4.5

Maldon rock (grade II) 3

Half dozen selection (grade II) 19.5

### *Starters*

Cornish charred mackerel with heritage beetroot & oyster crème fraîche 10

Cured sea trout with squid ink aioli & puffed wild rice 10

Bonnie Gull fish cake with tartar sauce & fennel 8

Avocado hummus with dukkah & Cornish crab 8

### *Mains*

Looe hake with English cauliflower, capers & raisins 27

Schiehallion battered North Sea haddock with beef dripping chips and mushy peas 18

Scottish sea bass with anchovy butter & samphire 30

Brixham Pollock with roasted Jerusalem artichoke & chimichurri 26

### *Sides*

Shack slaw 5

Charred Hispi cabbage with miso butter 5

Ratte potatoes with herb emulsion 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.