

FISH MARKET

FISH MARKET PLATTER

Shell on prawns, Jersey oysters, brown shrimp cocktail,
tuna tartar, East coast dressed crab, raw Isle of Mull king scallop 40
Add half or whole Native lobster +23/45

NIBBLES

Salt cod croquettes 4.5 Devilled whitebait 4.5 Salt & pepper squid 6.5
Shell on prawns 6.5 Sourdough bread, seaweed butter 3.5

STARTERS

Jersey rock oysters each 3.25 / six 18 or River Fal native oysters each 4 / six 21
Hand dived, Isle of Mull scallop, creamed leeks, bacon crumb each 7.5
London cure smoked salmon, rye bread 9.5
Seared tuna, datterini tomato, new potato, quail's eggs 8/15
Tuna tartar, chili, lemon, cucumber, sourdough 10
Cornish fish soup, garlic croutons 7.5
East coast crab on toast 13.5
Baked & pickled beetroot salad, goat's curd, frisée 7

FRESH OFF THE BOAT

Be quick because once they're gone, they're gone...
Steamed or roasted with garlic butter, hollandaise, burnt caper butter, tomato & herb dressing
Half or Whole Native lobster & chips 400/800g 23/45
Salmon tail, River Itchen 450g 19 John dory, Brixham 350g 25
Monkfish tail, Penzance 300g 25 Skate wing, Brixham 450g 27

"YOU'RE GONNA NEED A BIGGER BOAT"

Brill, Brixham, 1kg 55 Cod head, Penzance, 1.5kg 35

FISH MARKET CLASSICS

Crispy soft shell crab burger, house slaw, rocket, chips 18
Shetland mussels marinière, chips 16.5
Finnan smoked haddock, cod & prawn fish pie 19.5
Large shelled tiger prawns, samphire, garlic, chili 23
Beer battered fish & chips, crushed peas, tartare sauce 18

A LITTLE LESS 'FISHY'

225g 21 day dry aged Aubrey Allen hanger steak & chips, béarnaise 16
Spelt, wild mushroom risotto 16

ON THE SIDE

Chips, Sweet potato fries, Buttered mash, Spinach 3.5 each
Little gem & rocket salad 4 Broccoli, chili, garlic 4
Datterini tomato & onion salad 5.5

Please ask to see the dessert menu

FISH MARKET

SPARKLING

Moët & Chandon, Brut Imperial, Champagne, France, NV 10 / 55

Prosecco Lampo, Borgoluce, Veneto, Italy, NV 7 / 39

WINE ON TAP...WINE NOT.....

WHITE

125/175/500ml

2016 Pinot Grigio, Tenuta Aurea, Friuli, Italy 4.5 / 6.25 / 18

2016 Godello, Animas de Bago, Galicia, Spain 5.25 / 7.25 / 20

2016 Sauvignon Blanc, Tenuta Aurea, Friuli, Italy 6.25 / 8.5 / 24

2016 Viognier Le Paradou, Ventoux, Rhône Valley, France 7 / 9.5 / 26

2017 Macon-Village, Le Grappin, Burgundy, France 9 / 12.5 / 35

ROSE

125/175/500ml

2017 Domaine Triennes, Provence, France 6.75 / 9.25 / 26

RED

125/175/500ml

2015 Tempranillo Joven, Bernado Farina, Castilla Y Leon, Spain 4.5 / 6.25 / 18

2016 Merlot, Tenuta Aurea, Friuli, Italy 5.25 / 7.25 / 20

2016 Le Grappin, Beaujolais, France 7.5 / 10.5 / 30

BY THE BOTTLE

WHITE

2017 Cuvée Jean Paul, Vin de Pays de Gascogne, South West France 25

2017 Chenin Blanc, Aloe Tree, Western Cape, South Africa 30

2017 Picpoul de Pinet, Famille Morin, Languedoc, France 36

2017 Pinot Grigio-Torrentés, Passo Blanco, Masi, Mendoza, Argentina 39

2017 Albariño, Lembranzas, Rias Baixas, Galicia, Spain 45

2017 Grüner Veltliner, Federspiel, Terrassen, Domäne Wachau, Wachau, Austria 49

2017 Sancerre, Pré-Semelé, Loire Valley, France 50

2017 Chablis, Domaine de la Motte, Burgundy, France 55

2015 Chassagne-Montrachet, Bertrand Bachelet, Burgundy, France 60

ROSE

2017 Cuvée Jean Paul, South West, France 25

2017 Domaine Coste, Languedoc, France 36 / 69 *magnum*

2017 Rimauresq, Cru Classé, Côtes de Provence, France 45

RED

2016 Cuvée Jean Paul, Vin de Pays du Vaucluse, Rhone, France 25

2017 Shiraz Cape Height, Western Cape, South Africa 29

2015 Carménère, D'Alamel, Central Valley, Chile 32

2015 Pinot Noir, Grace Bridge, California, USA 40

2016, Morgon, Didier Desvignes, Beaujolais, France 45

We are happy to provide information pertaining to allergens and intolerances on request.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs & unpasteurised cheese may increase your risk of foodborne illness.
VAT added at the current rate. A 12.5% discretionary service charge will be added to your bill.