

FISH MARKET

FISH MARKET PLATTER

Shell on prawns, oysters, Yellowfin tuna tartare, Shetland mussels,
Palourde clams, raw Isle of Mull scallop 40

SHUCKS & NIBBLES

Marinated olives VG 4	Carlingford rocks each 3.25 / six 18
Bread, salted butter V 4	Crispy squid, spicy mayo 6.5
Deville whitebait, lemon aioli 5	Salt cod croquettes, aioli 5

STARTERS

Ketel one cured salmon, toast, crème fraîche 9.5
Yellowfin tuna tartare, avocado, chili 10
Cornish fish soup, grilled ciabatta 9
Grilled tiger prawns, samphire, garlic, chili 15/23
Scottish Aberdeen Angus beef tartare, grilled sourdough 12

FRESH OFF THE BOAT

Be quick because once they're gone, they're gone...

Served steamed or roasted with garlic butter, hollandaise, burnt caper butter or salsa verde

Please ask your server or see our board for today's fresh off the boat.

£1 from every 'Fresh off the Boat' dish will be donated to The Fishermen's Mission,
caring for those who go out to sea to bring back the catch and those who wait for their safe return.

FISH MARKET CLASSICS

Shetland mussels mariniere, chips 17
Finnan smoked haddock, cod & prawn fish pie 19.5
Beer battered haddock & chips, mushy peas, tartare sauce 18

A LITTLE LESS 'FISHY'

Aberdeen Angus brisket & chuck burger, smoked bacon, cheese, chips 18
Suffolk free range chicken, confit garlic mash, wild mushrooms, chicken jus 21
Roasted butternut squash, kale, toasted seeds VG 17

ON THE SIDE

Triple cooked chips VG 5	Steamed spinach VG 4
Green beans, garlic, almonds VG 4.5	Datterini tomatoes, shallots VG 5
Rocket & parmesan salad VG 5	

Please ask us to see the dessert menu