

À La Carte Menu

SMALL BITES

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| Taramasalata <i>tapioca cracker, green sauce</i> | £4.00 | Natural | 6, £16.50/9, £24.50 |
| House Marinated Gordal Olives (v) | £4.00 | Rockefeller / Mornay / Tobiko Wasabi Caviar | 6, £17.50/9, £25.50 |
| Charred Sourdough (v) <i>smoked garlic and seaweed butter</i> | £4.00 | Fruit de Mer | for 1 - £39, for 2 - £75 Supplement for half lobster - POA |

OYSTERS

Loch Fyne or Morcambe Bay

STARTERS

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|--|--------|---|--------|--|------------|
| Rogano Fish Soup | £7.50 | Crab & Crayfish Cocktail (gf) <i>gem lettuce, avocado and coconut, smoked tomato aioli</i> | £10.50 | Rabbit, Chicken & Ham Terrine (df) <i>tarragon, mustard leaf, pickled girolle mushrooms, truffle</i> | £9.75 |
| Tuna Tartare (df) <i>avocado, wasabi, sea truffle, pork crackling</i> | £11.00 | Stone Bass Ceviche (gf, df) <i>brown shrimp, tobiko wasabi, lemon</i> | £10.00 | Scorched Mackerel (gf, df) <i>rice paper roll, shiso, daikon, dashi, morels</i> | £9.75 |
| Pan Seared Orkney Scallops <i>smoked cod brandade, leek and caviar cream</i> | £14.95 | Shiitake Haggis (v) <i>pickled turnips, miso jus, crispy enoki mushrooms</i> | £8.50 | Baked Camembert (v) <i>spicy gooseberry and red onion chutney, sourdough toast (mini or sharing size)</i> | £10/£18.50 |
| Sea Trout Gravalax (gf, df) <i>blood orange, liquorice mayonnaise, fennel</i> | £9.50 | Juniper Smoked Salmon (gf, df) <i>apple, cucumber, Rogano gin, pickled samphire</i> | £10.00 | | |

HOT SHELLFISH PLATTER POA

Half lobster, 2 langoustines, 1 Mornay oyster, 1 Rockefeller oyster, steamed mussels, clams, scallops, crevettes and samphire. Served with garlic butter and lemon mayonnaise. (Subject to availability) (gf)

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| OSCIETRA CAVIAR | 10g/£39 |
| <i>Cured egg yolk, crumpets, shallot, capers, lemon, Katy Rodgers crème fraîche</i> | 30g/£89 |

COLD PLATTERS (for one or to share)

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| Sushi/Sashimi Platter <i>tuna, stone bass, mackerel, oyster, tobiko wasabi, maki and nigiri</i> | £12.50/£25 |
| Vegetarian Sushi Platter (v) <i>selection of maki, nigiri and California rolls</i> | £10/£20 |
| Sea-cuterie Platter <i>juniper smoked salmon, sea trout, crab, crayfish, octopus chorizo, oyster and caviar</i> | £12.50/£25 |

MAINS

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| Lemon Sole (gf) <i>grilled or meuniere, served on or off the bone, lemon, watercress</i> | £29.00 | Whole Lobster <i>thermidor or grilled with garlic butter and frites</i> | POA | CHARGRILLED SCOTTISH BEEF | |
| Pan Seared Scallops <i>smoked cod brandade, leek and caviar cream</i> | £27.00 | Half Lobster <i>thermidor or grilled with garlic butter and frites</i> | POA | Rib-eye Steak 9oz | £29.00 |
| Steamed Cod Loin <i>Wye valley asparagus, parsley root puree, poached egg and parsley velouté</i> | £24.00 | Whole Plaice <i>brown shrimp butter, girolles, sea herbs, watercress and triple cooked chips</i> | £24.00 | Fillet Steak 8oz | £32.00 |
| Roast Monkfish Tail <i>curry sauce, sauteed potato, fine beans, seaweed peanuts and crispy shallot</i> | £27.00 | Lamb Loin <i>pressed belly with brown anchovy, lamb fat jersey royal potatoes, capers, broccoli, pickled tomato and sauce paloise</i> | £25.00 | Chateaubriand (for 2 to share) | £69.00 |
| | | | | <i>All steaks served with grilled tomato, watercress and triple cooked chips</i> | |
| | | | | ADD A SAUCE | £2.50 |
| | | | | <i>Peppercorn Sauce, Béarnaise, Prawn Cocktail Butter, Garlic Butter</i> | |
| | | | | MAKE IT A SURF N TURF | |
| | | | | <i>Add three jumbo tiger prawns</i> | £12 |

SIDES

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| Dauphinoise Potatoes | £4.50 | Jersey Royal Potatoes <i>with anchovy and lemon & herb butter</i> | £4.00 |
| Triple Cooked Chips | £4.00 | Nutmeg Creamed Spinach & Sprouting Broccoli | £4.50 |
| Triple Cooked Chips <i>with rosemary, parmesan with truffle aioli</i> | £4.50 | Tempura Asparagus <i>with yuzu salad cream</i> | £4.50 |
| Cauliflower Cheese <i>with pickled walnut</i> | £4.50 | House Salad | £4.00 |