SEABIRD

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PARA PICAR

GILDA DEL MONTE 7
Cantabrian anchovy, preserved fig, guindilla, Idiazábal, Arbequina

NOCELLARA OLIVES 6

SMOKED ALMONDS 6
Truffle, sea salt

GRILLED 48HR SOURDOUGH 7
Sobrasada butter, Maldon sea salt or Arbequina olive oil

PADRÓN PEPPERS VG 8
Citrus salt

JAMÓN CROQUETAS 3 PIECES 11
Lardo, saffron aioli, spring onion

WILD MUSHROOM CROQUETAS 3 PIECES VG 10
Vegan aioli, porcini crumb, pickled chilli

OYSTERS

JERSEY | CHANNEL ISLES 5 each

ACHILL | ACHILL ISLAND 5 each

CUMBRAE | AYRSHIRE 5 each

LOUËT FEISSER | LOUTH 7 each

GILLARDEAU | ÎLE D'OLÉRON 7.5 each

CHEF'S SELECTION 28 / 52
Half dozen / dozen

BAKED OYSTER TRIO 18
Three oysters, three toppings
Sobrasada, orange honey
Piquillo and Manchego
Romesco

RAW & CURED

AFTERNOON SEA 48 HOURS' NOTICE 240
10 oysters, half lobster, dressed crab, cockles, mussels, crevettes, razor clams, langoustine, bonito del norte, octopus ceviche, red Angolan prawns, served with mignonette, whipped butter, escalivada and sourdough

DAY BOAT FISH

YELLOWFIN TUNA 100G 12

SWORDFISH 100G 12

SEA BASS 100G 10
All with Arbequina olive oil, lime and Maldon salt

100% IBÉRICO BELLOTA

JAMÓN 22
Aged 18 months

LOMO 10
Aged 6 months

SMALL PLATES

CORNISH CRAB & CHIPS 19

WARM BABY ARTICHOKES 17
Preserved lemon, lomo ibérico

KING SCALLOP 16.5
Jerusalem artichoke purée, morcilla

SCOTTISH MUSSELS 12
Sherry vinegar, fines herbes, crème fraîche

WOOD-FIRED CALÇOTS 12
Romesco, toasted almonds

LARGE PLATES

GRILLED SILVER HAKE 29
Judión beans, clams, fino sherry

BRAISED PIG CHEEKS 25
Celeriac purée, golden raisins, Nocellara olives

PUMPKIN RICE 22
Goats' cheese, toasted sourdough crumb, ajillo

GRILLED SEA BASS 42
Octopus, chorizo, chickpeas, smoked olive oil

CATCH OF THE DAY MP
Grilled lemon, brown caper butter

WOOD-FIRED TO SHARE

WHOLE BAKED BABY TURBOT 95
Scottish mussels, seashore salsa

LAKE DISTRICT HERITAGE BEEF
35-day dry-aged, served with anchovy & soft herb salsa or lobster peppercorn cream
Please allow 30 minutes minimum

SIRLOIN ON THE BONE 15 / 100G

CÔTE DE BOEUF 15 / 100G

CHATEAUBRIAND 16 / 100G

EXTRA SAUCE 5

SIDES

FENNEL & COMICE PEAR SALAD 8
Radish, pomegranate

PATATAS BRAVAS V 9
Aioli, smoked paprika

CHARGRILLED SAVOY CABBAGE 9
Garlic cream, pine nuts, paprika

CREAMED CHARLOTTE POTATOES 8
Smoked olive oil, toasted sourdough crumb

V vegetarian VG vegan

If you have any special dietary requirements or allergies, please let us know.
We operate as a cashless business and can only accept card payments. All prices are in UK sterling. A discretionary 12.5% service charge will be applied to your bill.