



Main Courses

Please choose ONE of the following garnishes below to accompany your choice of the fresh fish / shell fish on the blackboard

Chorizo - Smoked olives, chorizo, pernod grapes, sour peach puree

Ponzu - Chinese cabbage, salt baked pineapple, rice cracker, ponzu sauce

Hazelnut - Red cabbage puree, pickled apple, hazelnut and sherry vinegar

Herbs - Young carrots, fresh herbs, baby spinach, cardamom and clay

Roast loin of lamb, mussels, pickled apple, black garlic and turnip

£24.00

Scallops, suckling pig belly, spring onion, ponzu dressing

£25.50

Sides - all £4.00 each

Cauliflower roasted with vanilla and ras al hanout

“Old chewy carrots” finished with coffee butter

Half dried courgettes with kale powder skin

Ratte potatoes cooked slowly in very good butter



Daily Fresh Fish Selection

Please choose one of the garnishes from the main course page

Salmon	£16.00	Skate	£18.50
Halibut	£24.00	Lemon Sole	£23.00
Dover Sole	£27.00	Plaice	£16.95
Bass	£23.50	Scallops	£24.00
Turbot	£25.00	Monkfish	£23.50
Brill	£23.50	Sushimi Grade Tuna	£23.00
Hake	£19.50	Squid	£18.50
Bream	-	Gurnard	-
Cod	£17.50	John Dory	-
Haddock	£17.50		
Swordfish	£19.00		