

## OYSTERS

Maldon, Blackwater Estuary, Essex, England £3.5  
Morcambe Bay, Lancashire, England £4.75

Carlingford Lough, Louth, Ireland £4  
Ostra Regal, Clew Bay & Bannow Cove, Ireland £6

Amazing, Marennes- Oléron, France £5  
Boudeuse, Marennes- Oléron, France £5.50  
Gillardeau, Bourcefranc- le- Chapus, France £7

Aquanostra, Sado Estuary, Setubal, Portugal £4.5

**Chef Selection, Our Choice of a Dozen £45**

## FRUITS DE MER

Whole Lobster  
½ Lobster  
Whole Crab  
Langoustine

*Market Price please ask*

Crevettes Roses 100g £8.50  
Crevettes Grises 120g £10.50  
Wild Atlantic Prawns 125g £14.50  
Whelks 100g £7

## SEAFOOD PLATTERS

**Small £65**

Whelks, Crevettes Grises, Crevettes Roses,  
Atlantic Prawns, Cockles, 4 x Oysters

**Medium £110**

Crab, Whelks, Crevettes Grises, Atlantic Prawns,  
Crevettes Roses, Langoustines, Cockles, 6 x Oysters

**Large £135**

½ Lobster, Crab, Whelks, Crevettes Grises, Crevettes  
Roses, Langoustines, Atlantic Prawns, Cockles,  
8 x Oysters

## BREAKFAST

Mon - Fri 8am -11am  
Sat - Sun 10.30am-12.30pm

### LIGHT BITES

Granola, Yoghurt, Fruit Compote £4.50  
Freshly Baked Pastry £2.50  
Toasted Sourdough £2.50  
*Pastries & Toast are served with Unsalted Butter & Preserves*

### PETIT DEJEUNER A LA MER

Oyster Platter ½ Dozen £18, Dozen £30  
Native Lobster Omelette £24  
Cornish Crab on Toast £14  
Grilled, Buttered Kipper & Toasted Rye £12.50  
Scottish Smoked Salmon, Scrambled Egg & Toast £12.50  
Smoked Mackerel Pâté, Pickled Red Onion £9.50  
Whole Native Lobster or ½ Native Lobster (Market Price)  
*Served with Mayonnaise & Lemon*

### CLASSIC BREAKFAST

Poached Eggs  
*Benedict £9.50*  
*Florentine £8.50*  
*Royale £14.50*  
*Avocado £8.75*

Full English £12.50  
*Eggs, Bacon, Sausage, Mushroom, Tomato, Black Pudding & Toast*

## SET MENU

**2 Course £22.50 3 Course £24.50**

*Served with a complimentary Glass of Wine*

Mon - Sat 12pm-4pm 6pm-9.30pm  
Sun 12pm-4pm 6pm-9pm

Duck à L'Orange Pâté, Cornichon, Toasted Sourdough  
Soup de Jour  
Seasonal Salad

Moules Marinière & Fries  
Fishcake, Poached Egg, Tartare Sauce  
Wild Garlic & Snail Risotto

Viennoiserie Bread & Butter Pudding, Crème Anglaise  
Soft Whipped Milk Ice Cream

## A LA CARTE MENU

Mon - Sat 12pm-4pm 6pm-9.30pm  
Sun 12pm-4pm 6pm-9pm

### STARTER

'Smokin Bros' Smoked Salmon, Crème Fraîche, Bread £16.50  
Burrata, Salmon Roe, Basil, Olive Oil, Black Pepper £12.50  
Smoked Mackerel Pâté, Cornichon, Pickled Red Onion £9.50  
Fried Oysters, Seaweed Mayo, Bonito, Sweet Chilli £11.50  
Duck à L'Orange Pâté, Cornichon, Toasted Sourdough £10.50  
Dressed Cornish Crab, Fennel, Dill £14.50  
Terrine de Campagne, Cornichon, Toasted Sourdough £10.50  
Soup de Jour £8  
Soup de Poisson, Rouille, Crouton, Gruyère £11.50  
Classic Shrimp Cocktail £10.50  
Seasonal Salad £9.50

### MAIN COURSE

Catch of the Day (Market Price)  
Wild Mushroom Ravioli £16.50  
Beer Battered Fish & Chips, Tartare Sauce £19.50  
Moules Marinière & Fries £18.50  
Crab Tagliolini, Chilli, Crab Bisque £29  
Fishcake, Poached Egg, Tartare Sauce £16.50  
Wild Garlic & Snail Risotto £16.50  
8oz Burger, Cashel Blue, Caramelised Onion, Fries £18.50  
Pan Roasted Halibut, Beurre Blanc, Wilted Spinach £28  
Bœuf Bourguignon, Grand Mere Garnish, Pomme Purée £27  
Filet Steak au Poivre £32  
Lobster Roll & Fries £29  
Steak Tartare, Fries & Dressed Leaves £18.50

### SIDES

Samphire £5      Green Beans £4.25      Fries £4  
Vichy Carrots £4.00      Curly Kale £4

### DESSERT

Vanilla Crème Brûlée £7.50  
Petits Pots au Chocolat et Pistachio £8.50  
Soft Whipped Milk Ice Cream, Cognac Soaked Prunes £8.50  
Viennoiserie Bread & Butter Pudding, Crème Anglaise £8.50  
Lemon Posset, Seasonal Berries £8  
Dark Chocolate Fondant, Vanilla Ice Cream £9.50  
*(please allow 15 minute wait)*  
Cheese Selection from the Trolley £12.50

Please note, this is a Sample Menu and is subject to change with the seasonality and availability of produce



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