

Dinner

Selection of warm white, rye & seeded sourdough breads with tomato butter £3,25

Small Plates

- Portland crab and avocado taco with pico de gallo £8
- Kent golden & chioggia beetroot, goat's cheese, radish and lovage pesto £7
- London Burratine, smoked aubergine and pomegranate £7
- English halloumi, roasted peppers, capers and pine kernels £7
- Tuna Poké bowl, avocado, melon and crispy shallots £7
- Cornish monkfish skewer, spider crab and garlic butter £8
- South coast mackerel, apple slaw and creme fraiche £7
- Salt and pepper squid, black garlic and kimchi £7
- English Rock oysters with celery and dill £6 (per pair)
- Native Cornish lobster arancini with roast garlic £6

Large Plates

- Oglesfield and potato terrine, pickled roots and girolles £18
- Baked celeriac, saffron risotto and lovage pesto £19
- Wild Atlantic halibut fillet, young leeks, cockles and bouillabaisse sauce £24
- Dorset chalk stream trout, peas and anchovy butter £21
- Cornish lobster and Portland crab cocktail, heirloom tomatoes and black garlic £26

Sharing Plates for Two

(sustainable, seasonal, straight from the south coast)

- English oysters, shallot vinegar, lemon & tabasco £18 per half dozen
- Whole, roasted line caught fish, buttered potatoes, young leeks and green beans £46

Fruits de Mer £90

including dressed Portland crab, Cornish native lobster, Jersey rock oysters, ale cured salmon, langoustines, Palourde clams, potted prawns and shrimp

Desserts

- Ightham strawberries, sorbet and Squerries bubbles £6
- Lemon yoghurt cheesecake, Pierce Mill farm cherries and white chocolate £6,5
- Single origin Brazilian chocolate with buttermilk sorbet and pistachio £6,5
- Salted caramel ice cream, popcorn and honeycomb £6,5

Cheese

- Sussex Flower Marie, gooseberry jelly and biscuits £6
- North Downs Winterdale Shaw and elderflower pears £6
- Kentish Blue, date and walnut cake £6
- Ale-washed Maida Vale, apricot & Squerries Estate honey £7