

start with...

DUO OF DIPS ¹²

TOASTED TURKISH BREAD

BRUSCHETTA ¹⁵

BASIL, GRANA PADANO AND BALSAMIC GLAZE

PORK AND FENNEL DUMPLINGS ¹⁸

IN A RICH MASTER STOCK BROTH

WILD MUSHROOM GNOCCHI ¹⁶

CREAMY MUSHROOM RAGOÛT

CREAMED LEEK SPAGHETTI ¹⁶

ZUCCHINI AND GRANA PADANO

platters

HOT AND COLD SEAFOOD PLATTER ^{70 (ONE) 140 (TWO)}

NATURAL AND KILPATRICK OYSTERS, STAR ANISE CALAMARI, LOCAL MARKET FISH, PERNOD BUG AND PRAWNS, SMOKED SALMON, SCALLOP TARTARE, CHILLED PRAWNS AND BUGS SERVED WITH CHIPS, FRESH GARDEN SALAD, HOUSE MADE SEAFOOD SAUCE AND GRIBICHE

CHILLED SEAFOOD PLATTER ⁴⁵

NATURAL OYSTERS, CHILLED BUGS, CHILLED PRAWNS, SMOKED SALMON, SCALLOP TARTARE, WITH FRESH GARDEN SALAD, HOUSE MADE SEAFOOD SAUCE AND GRIBICHE

mains

STAR ANISE DUSTED CALAMARI ²⁷

BEETROOT GEL AND FRAGRANT SALAD

SEAFOOD CHOWDER ³⁰

PRAWNS, BUGS, FISH AND CALAMARI IN A SEAFOOD VELOUTÉ SAUCE

DUCK, TWO WAYS ³²

CONFIT LEG SALAD AND ROASTED BREAST WITH PLUM, SNOW PEAS AND TARRAGON

CHILLI BUGS ⁴⁰

PERNOD CREAM SAUCE, PILAF RICE AND ASIAN GREENS (MILD, MEDIUM OR HOT)

LOCAL MARKET FISH ²⁹

GRILLED, CRUMBED OR BATTERED WITH BEER BATTERED FRIES, GARDEN SALAD AND TARTARE

ATLANTIC SALMON ³⁴

COMPRESSED CUCUMBER SALAD AND GRIBICHE

200G PETITE EYE FILLET ³⁵

BEER BATTERED FRIES, GARDEN SALAD AND JUS

- ADD GARLIC PRAWNS ⁷ OR BUGS ⁹

CHICKEN CLUB SANDWICH ²⁵

BACON, LETTUCE, EGG, TOMATO, CHEESE AND AIOLI

sides ^{8 (ONE) 20 (THREE)}

SAUTÉED GREENS / BEER BATTERED FRIES WITH GARLIC AIOLI

GARDEN SALAD / WILD MUSHROOM GNOCCHI / CREAMY DILL AND POTATO MASH

condiments ^{2.5}

HOLLANDAISE / MUSHROOM / HOT ENGLISH OR DIJON MUSTARD / RED WINE JUS

oysters

NATURAL ^{10 (3) 19 (6) 32 (12)}

LEMON AND LIME

TEMPURA ^{12 (3) 23 (6) 36 (12)}

WAKAME AND SOY

KILPATRICK ^{12 (3) 23 (6) 36 (12)}

BACON AND HOUSE MADE SAUCE

