

## DAILY SPECIALS

Turbot On The Bone - 33, 39, 44

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Whole Brill - 80

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Whole Dover Sole - 75, 90

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## Arrivals

| Dima's Vodka Martini - 12 | Pentire & Tonic - 6

Bread & Butter - 3

Gallagher Oyster, *Donegal, Ireland* - 4

Connemara Oyster, *, Galway, Ireland* - 4

Dressed Oyster, Rhubarb & Horseradish - 4.5

Cantabrian Anchovies - 12

Gordal Olives & Guindilla Chillies - 6

Exmoor Caviar, 10/30g - 25 / 75

*served with Blini & Crème Fraîche*

House Cures & Pickles - 12

Smoked Cod's Roe, Crisps - 9

Devon Crab & Chilli Linguine - 16

Diver Scallops, Saffron & Chorizo - 15

Deep Fried Squid & Aioli - 13

Deep Fried Oysters, Ox Tongue, Mustard Dressing - 12

Whipped Goat Cheese, Wild Garlic & Toast - 10

Fish & Chips, Mushy Peas, Tartar Sauce - 19

Dover Sole, Brown Butter & Capers - 32

Whole Plaice, Hand Cut Chips & Tartar Sauce - 22

Hake, Mussels, Leeks & White Wine - 26

Bavette Steak, French Fries & Peppercorn Sauce - 24

Truffle Linguine & Parmesan - 19

Hand Cut Chips - 5 / Violetta Potatoes - 5

Creamed Cabbage - 5 / Mixed Leaf Salad - 5

Mushy Peas - 3 / Purple Sprouting Broccoli 5

## Departures

Discarded Banana Rum - 5 | Cognac - 13 | Poire Williams - 7

Not all ingredients are listed on the menu, if you have any dietary requirements, please let a crew member know.

A discretionary service charge of 12.5% will be added to your bill. Please note we are a cashless business.

Weights mentioned are approximate uncooked weight. Please be aware that there is a £1 charge per person for still and sparkling filtered water.



## Arrivals & Cocktails

El Bandarra Rose	El Bandarra Vermouth Rose, Soda & Orange	6.5
Dima's Martini	Dima's Vodka, Vermouth, Lemon Zest - <i>add Exmoor Caviar + £10</i>	12
Manhattan	Woodford Reserve, Punt e Mes, Cherry, Agnostura Bitters	12
Negroni	Plymouth Gin, Campari, Punt e Mes	9
East India No. 2	Fino Sherry, White Vermouth, Rhubarb Liqueur, Boozy Cherry	11
Tommy's Margarita	Codiga Tequila, Lime Juice, Syrup, (Straight Up)	12
Bloody Mary	Dima's Vodka, Tomato Juice, Lemon - <i>add Oyster + £4</i>	10
Tarquin's Gin & Tonic	Cornish Dry Gin, Schweppes Tonic & Lemon	9
Coastal Spritz 0% abv	Pentire Coastal Spritz & Fever Tree Light Tonic	7.5

## Sparkling

Dorset England	Prince Regent Classic Cuvee, Langham Estate, 2015	12.5	75
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## White

Vinho Verde, Portugal	Adega de Monção, 2022	6.5	28
Saar, Germany	Riesling, No16 Weignut Peter Lauer, 2021	8	48
Worthing, UK	Pinot Blanc, Sov'ran, 2022	9	54
Otago, New Zealand	Sauvignon Blanc, Rippon, 2020	11	66
Clare Valley, Australia	Chenin Blanc, Sigurd Wines, 2022	12.5	75
Chablis, France	Chardonnay, 1er Cru, Cote de Lechet, Bernard Defaix, 2020	14.5	87

## Rose & Orange

Beaujolais, France	Rose de Syrah, Chappel Smith, 2022	10	60
Kakheti, Georgia	Rkatsiteli, Qvevri Wine Cellar, 2021	9.5	57

## Red

Beaujolais, France	Morgon, 'Douby', Dom. De la Grosse Pierre, 2020	8	48
Roussillon, France	Grenache, Schistes, Coume del Mas, 2018	12	72

## Fortified

Jerez, Spain	Fino Sherry, Innocente, Valdespino	8	40
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## Beers & Cider

Disco Pilsner, 40ft Brewery, 4.8% - 420ml	5.5
IPL, Running With Sceptres, 5.2% - 440ml	7
Table Beer, Kernel, 3% - 330ml	6
Milk Stout, Wiper & True, 5.6% - 440ml	7
Lucky Saint, 0.5% - 330ml	5.5

## Soft Drinks

Coke, Diet Coke & 7up, 330ml	5.5
Orangina, 250ml	4.5
Pimento Ginger Beer, 250ml	4
Filtered Sparkling Water Cover Charge	1
Coffee: Short, Long or with Milk	2.5
Tea: Breakfast, Apple & Cinnamon, Lemon & Ginger, Peppermint, Chamomile	2.5

