



Arrivals

Amontillado Sherry 75ml - 11 | Aperol Spritz - 12 | Botivo & Soda - 6

Gallagher Oyster, Donegal, Ireland - 4
Connemara Oyster, Galway, Ireland - 4
Dressed Oyster: Apple, Fennel, Chilli - 4.5
Suggested Pairing: Amontillado, Equipo Navazos, Sherry, 75ml - 11

Bread & Butter - 3
Cantabrian Anchovies - 12
House Cures & Pickles - 12
Gordal Olives & Guindilla Chillies - 6

Exmoor Caviar, 10g - 25
served with Crisps & Crème Fraîche

Smoked Cod's Roe, Cheese & Onion Crisps - 9
Lambton & Jackson Smoked Salmon - 11
Deep Fried Squid & Aioli - 13
Quail, Caesar Salad, Ortiz Anchovy - 11
Spider Crab & Chilli Linguine - 18
Wild Asparagus, Poached Egg, Wilted Wild Garlic - 12

Fish & Chips, Mushy Peas, Tartar Sauce - 19
Whole Plaice, Parsley & Lemon - 21
Ray Wing, Brown Butter & Capers - 28
Pollock, Peas, Jersey Royals, Ham Hock - 27
Monkfish on the Bone, Chorizo, Herbs - 27
Bavette Steak, Fries & Peppercorn Sauce - 23
Ricotta Cannelloni, Broad Beans, Truffle - 20

Hand Cut Chips - 5 / Jersey Royals - 6 / Mixed Leaf Salad - 5
Seasonal Greens - 5 / Mushy Peas - 3 / Tartar Sauce - 2

Departures

Honey Tequila - 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
Dimas Martini	Dimas Vodka, Lillet Blanc, Lemon Zest (add Exmoor Caviar + 10)	12
Manhattan	Maker's Mark, Punt e Mes, Cherry, Angostura Bitters	12
Negroni	Plymouth Gin, Campari, Punt e Mes	9
East India No. 2	Fino Sherry, White Vermouth, Rhubarb Liqueur, Cherry	11
Tommy's Margarita	Código Blanco Tequila, Lime Juice, Sugar Syrup (Straight Up)	12
Bloody Mary	Dimas Vodka, Tomato Juice, Lemon (add Oyster + 4)	10
Tarquin's Gin & Tonic	Cornish Dry Gin, Schweppes Tonic, Lemon	9
Coastal Spritz 0% abv	Pentire Coastal Spritz, Fevertee Light Tonic	7.5

Sparkling

Dorset England	Prince Regent Classic Cuvee, Langham Estate, 2015	12.5	75
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Wines By The Glass

White

Vinho Verde, Portugal	Adega de Monção, 2022	6.5	28
Roussillon, Vin de France	Carignan Blanc, Camí de Drac, Vieilles Vignes, 2022	7.5	45
Worthing, UK	Pinot Blanc, Sov'ran, 2022	9	54
Loire Valley, France	Sauvignon Blanc, Roussely Chenonceaux, 2022	10	60
Bairrada, Portugal	Bical, Nossa Calcario, Filipa Pato, 2018	12.5	
Chablis, France	Chardonnay, 1er Cru, Côte de Lechet, Bernard Defaix, 2020	14.5	87

Rose & Orange

Mantinia, Greece	Moschofilero, Ieria, Bosinakis Winery, 2021	8	48
Vin De France	Skin Contact, Maceration, Fabien Jouves, 2023	11	66

Red

Rioja, Spain	Tempranillo, Abeica, 2022	7.5	45
Roussillon, France	Grenache, Schistes, Coume del Mas, 2018	12	72

Fortified

Jerez, Spain	Fino, Bodegas Barbadillo, 2022	6	60
Montilla, Spain	I Think, Amontillado, Equipo Navazos, 2023	11	55

Beers & Cider

Disco Pilsner, 40ft Brewery, 4.8% - 420ml	5.5
Table Beer, Kernel, 3% - 330ml	6
Milk Stout, Wiper & True, 5.6% - 440ml	7
Lucky Saint, 0.5% - 330ml	5.5
Galipette, Normandy Cider, 4% - 330ml	6.5

Soft Drinks

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

