



Arrivals

Amontillado Sherry 75ml - 11 | Tommy's Margarita - 12 | Botivo & Tonic 0% abv - 6

Louet Feisser Oyster, *Carlingford, Ireland* - 5

Dressed Oyster: XO Sauce - 4.5

Suggested Pairing: Amontillado, Equipo Navazos, Sherry, 75ml - 11

Bread & Butter - 3

Gordal Olives & Guindilla Chillies - 6

Maldon Cure Smoked Salmon - 10

Crevette & Mayonnaise - 3.5

Cantabrian Anchovies - 12

Exmoor Caviar, 10g/30g - 25/75

served with Blinis & Crème Fraîche

Smoked Cod's Roe, Cheese & Onion Crisps - 9

Fritto Misto & Aioli - 14

Cured Trout, Olive & Lemon - 13

Diver Scallop Sandwich, Chorizo & English Tomato - 16

Braised Mutton, Anchovy & Parmesan - 14

Deep Fried Artichoke, Goat's Curd - 12

Fish & Chips, Mushy Peas, Tartar Sauce - 19

Ray Wing, Capers & Brown Butter - 28

Cod, Peas & Curried Mussels - 28

Cuttlefish 'Luciana' - 23

7oz Bavette, Chimichurri & Chips - 23

Ricotta Cannelloni, Broad Beans, Peas, Asparagus - 20

Hand Cut Chips - 5 / Jersey Royals - 6 / Mixed Leaf Salad - 5

Seasonal Greens - 5 / Mushy Peas - 3 / Tomato Salad - 6

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
Dima's Martini	Dima's Vodka, Lillet Blanc, Lemon Zest <i>(add Exmoor Caviar + 10)</i>	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 <i>(add Oyster + 4)</i>	10
Plymouth Gin & Tonic	Plymouth 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

750ml

75

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, 2023

8

48

Vin De France

Skin Contact, Maceration, Fabien Jouvès, 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

Helles, Lost and Grounded, 4.4% - 420ml

5.5

Table Beer, Kernel, 3% - 330ml

6

Milk Stout, Wiper & True, 5.6% - 440ml

7

Medium Dry Perry, Burrow Hills, 6% - 500ml

8

Corona Cero, 0.0% - 330ml

5.5

Soft Drinks

Coke, Diet Coke & 7up - 330ml

5.5

Orangina - 250ml

4.5

Pimento Ginger Beer - 250ml

4

Dry Dragon Sparkling Tea, REAL, 0% ABV

6.5 / 24

Coffee: Short, Long or with Milk

2.5

Tea: Breakfast, Apple & Cinnamon, Lemon & Ginger, Peppermint, Chamomile

2.5

