



The Grand Duchess

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

Gallagher Oyster, Donegal, Ireland - 4
Dressed Oyster, House Hot Sauce - 4.5

Bread & Butter - 3
Gordal Olives & Guindilla Chillies - 6
Maldon Cured Smoked Salmon - 10
Brighton Cuvée Salami - 10
Exmoor Caviar 30g - 75

Whipped Cod's Roe, Cheese & Onion Crisps - 9
English Tomatoes, Oyster Bottarga - 10
Grilled Squid, Lemon, Aioli - 14
Langoustine Tortellini, Coconut, Lemongrass - 16
Monkfish, Smacked Radishes - 13
Leek, Girolle & Cheddar Tart - 12

Fish & Chips, Mushy Peas, Tartare Sauce - 19
Sea Bass, Pil Pil, Padron Peppers - 35
Dorset Trout, Green Gazpacho, Almonds - 27
Hake, Cuttlefish in Ink - 28
Ray Wing, Caper Butter - 26
Denver Steak, Peppercorn Sauce - 25
Aubergine Cotoletta, Tomato, Parmesan - 20

Hand Cut Chips - 5 / Baked Potatoes - 6
Dressed Leaves - 5 / Hispi Cabbage - 6

Honey Tequila - 5 | Banana Rum - 5 | Glenfarclas 10yr - 6

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.



Cocktails

El Bandarra Rose	El Bandarra Rose Vermouth, Schweppes Soda Water	6.5
Dima's Martini	Dima's Vodka, Lillet Blanc, Lemon Zest (<i>add caviar +10</i>)	12
Tommy's Margarita	Codigo Tequila Blanco, Lime, Agave	12
Negroni	Plymouth Gin, Campari, Punt e Mes	9
White Negroni	Pymouth Gin, Suze, El Bandarra Rose Vermouth	9
Bloody Mary	Dima's Vodka, Tomato Juice (<i>add an oyster +4</i>)	10
East India No. 2	Fino Sherry, Lillet Blanc, Rhubarb Liqueur, Cherry	11
Plymouth Gin & Tonic	Plymouth Gin, Schweppes Tonic, Lemon	9

Alcohol Free

Seaward & Tonic	Pentire Seaward, FeverTree Light Tonic	6.5
Botivo & Tonic	Botivo Aperitivo, FeverTree Light Tonic	6

Wines By The Glass

		125ml	750ml
Sparkling			
Dorset, England	Prince Regent Classic Cuvée, Langham Estate, 2015	12.5	75
Champagne, France	Pure, Pol Roger, Extra Brut, NV	24	144
White			
Vinho Verde, Portugal	Adega de Monção, 2022	6.5	30
Cephalonia, Greece	Robola, San Gerasimo, Orealios, 2023	8	48
Swartland, South Africa	Chenin Blanc, Keep On Punching, Baby Bandito, 2023	9	54
Mosel, Germany	Riesling, Faß 16, Peter Lauer, 2021 - <i>from magnum</i>	9.5	114
Burgundy, France	Chardonnay, Màcon - Bussieres Les Clos, Joseph Drouhin, 2021	11	66
Sancerre, France	Sauvignon Blanc, Dom. Vacheron, 2022	14	84
Rose & Orange			
Mantina, Greece	Moschofilero, Ieria, Bosinakis Winery, 2023	8	48
Vin De France	Skin Contact, Maceration, Fabien Jouves, 2023	11	66
Red			
Mallorca, Spain	Syrah / Moscatel, Jugosa Negre, Jugo Vins, 2023 (<i>chilled</i>)	10	59
Sierra de Gredos, Spain	Granacha, La Bruja, Comando G, 2022	11.5	69
Fortified		75ml	BTL
Jerez, Spain	Fino, Bodegas Barbadillo, 2022	6	60

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
Vichy Catalan Mint 330ml	4.5
Orangina 250ml	4.5
Coffee: Short, Long or with Milk	2.5
Tea: Breakfast, Apple & Cinnamon, Lemon & Ginger, Peppermint	2.5

