



The Grand Duchess

Fino Sherry 75ml - 6 | 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
Cantabrian Anchovies - 12
Exmoor Caviar 10g - 25

Whipped Cod's Roe, Cheese & Onion Crisps - 9
Sea Bass Crudo, Hot Pepper & Strawberry Vinegar - 15
English Tomatoes, Oyster Bottarga - 11
Red Mullet, Burrata, Olive - 13
Fennel & Red Wine Sausage, Cockles, Sherry - 12
Monkfish, Braised Cuttlefish in Ink - 14
Leek, Girolle, Truffle & Cheddar Tart - 12

Fish & Chips, Mushy Peas, Tartar Sauce - 19
Grilled Mackerel, Sour Onions, Cucumber - 25
Plaice, Capers, Brown Shrimp - 25
Dorset Trout, Green Gazpacho, Almonds - 27
Cod Bourguignon - 29
Denver Steak, Peppercorn Sauce - 20
Aubergine Cotoletta, Tomato, Parmesan - 20

French Fries - 5
Baked Potatoes - 6
Dressed Leaves - 5
Corn on the Cob - 5

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 (<i>zesty, verdant</i>), Light Tonic	6.5
Botivo & Tonic	Botivo Aperitivo, 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
Chablis, France	Chardonnay, Petit Chablis, Chateau Chemilly, 2022	11	66
Sancerre, France	Sauvignon Blanc, Dom. Vacheron, 2022	14	84
Rose & Orange			
Mantinia, Greece	Moschofilero, Ieria, Bosinakis Winery, 2023	8	48
Vin De France	Skin Contact, Maceration, Fabien Jouvès, 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
Punchy Peach, Ginger, & Chai 250ml	4
Orangina 250ml	4.5
Coffee: Short, Long or with Milk	2.5
Tea: Breakfast, Apple & Cinnamon, Lemon & Ginger, Peppermint, Chamomile	2.5

