



O Y S T E R B A R

R O C K

	<i>each</i>	<i>½ dozen</i>		<i>each</i>	<i>½ dozen</i>
Carlingford Carlingford Loch	3.70	22.20	Whitstable Whitstable Bay	3.50	21.00
Louët-Feisser County Louth	3.95	23.70	Rossmore County Cork	3.75	22.50
West Mersea Mersea Island	3.75	22.50	Menai Menai Strait	3.75	22.50
Jersey Jersey Island	3.75	22.50	Dorset Poole Harbour	3.75	22.50

N A T I V E

Available September - May

	<i>each</i>	<i>½ dozen</i>		<i>each</i>	<i>½ dozen</i>
Royal Whitstable Whitstable Bay	7.80	46.80	Tralee County Kerry	7.80	46.80
Loch Ryan Stranraey	7.80	46.80	Fal Falmouth	7.80	46.80
Galway Bay County Galway	8.00	48.00	West Mersea Mersea Island	7.80	46.80

D R E S S E D R O C K S

	<i>each</i>	<i>½ dozen</i>
Vietnamese Of The Day	4.50	27.00

H O T R O C K S

	<i>each</i>	<i>½ dozen</i>
Garlic Baked Catalan	4.50	27.00

*For food allergies and intolerances please alert your server.
A discretionary 15.00% service charge will be added to your bill.
Prices are VAT inclusive. Cover charge £2.00pp.*

C A V I A R

	10g	30g	50g		10g	30g	50g
Oscietra	55.00	165.00	275.00	Iranian Beluga	150.00	450.00	750.00
Cornish	60.00	180.00	300.00				

R A W B A R

Cherry Clam Tomato, Horseradish	<i>each</i> 6.50	Red Prawns Aguachile	<i>each</i> 16.00
Langoustine Ponzu, Pink Grapefruit	9.50	Ceviche of Scallops & Gurnard Jalapeño, Mint	22.00

C R U S T A C E A & M O L L U S C S

English Shellfish Cocktail Cornish Crab, Atlantic Prawns, Lobster, Brown Shrimp	29.50
Shellfish Platter Oysters, Mussels, Crevettes, Cockles, Clams, Whelks <i>Add half a lobster</i>	50.00 35.00
Cornish Dressed Crab Mayonnaise	28.50
Royal Shellfish Platter Half Lobster, Dressed Crab, Prawns, Oysters, Cherry Clams, Mussels & Whelks	100.00 <i>per shell</i>
Baked Scallop Garlic & Lemon Butter	15.00

S T A R T E R S

Lobster Bisque Brandy, Tarragon Chantilly	16.75
Cornish Crab & Mussel Soup Coconut, Ginger, Lime	13.50
Spiced Foie Gras Yorkshire Rhubarb, Sauternes, Brioche	28.50
Rooftop Smoked Salmon Potato Blinis, Horseradish	15.75
Tartare of Irish Hereford Prime Beef Oyster Cream, Crispy Shallots	16.00
Chargrilled White Asparagus Clams, Wild Garlic	32.00
Sardinian Fregola Cornish Crab, Chervil	14.50
Burrata & Blood Orange (v) Treviso, Hazelnuts	14.50

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D O V E R S O L E

Chargrilled 20oz Béarnaise	56.00	Meunière 20oz Brown Butter, Lemon & Caper	56.00
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N A T I V E L O B S T E R

Lobster Spaghetti Tomato & Basil	38.00	Lobster A La Rouse Mayonnaise	35.00	<i>half</i>	<i>whole</i>
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M A I N S

Traditional Fish & Chips Tartare Sauce, Mushy Peas	25.50
Classic Fish Pie Haddock, Prawn, Salmon	28.00
Herb Crusted Rack of Lamb Jerusalem Artichoke, Calçot	38.00
Parmesan Gnocchi Celeriac, Morel, Beaufort Winter Truffle	28.50
Himalayan Salt Aged Sirloin Au Poivre	42.00
Baked Cornish Fish Stew Rouille, Aioli	29.00
Roasted Monkfish & Prawn Curry Lime, Coconut	38.00
Pan-Seared Turbot Olive Oil Mash, Langoustine Sauce	48.00

S I D E S

Hand Cut Chunky Chips	5.50	Mashed Potato	6.00
Mushy Peas Chip Shop Fritters	5.50	Sprouting Broccoli Seaweed, Olive Tapenade	6.50
Spinach Creamed or Buttered	6.50	Endive Salad Pear, Pomegranate, Walnut	8.50
Himalayan Basmati Rice	6.00	Pink Fir Potatoes Seaweed Butter	6.00

Richard Corrigan's Signed Cookbook "The Clatter of Forks and Spoons"

30

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