

Roasted Oysters with Seaweed & Tomato	3.5 ea
Grilled Bread	
Anchovy	7.5
Wild Garlic & St Helena	9.5
Fresh Chorizo	5.5
Spider Crab Toast	9.5
Lamb Chop	11.5
Langoustines	12.5
Leeks with Walnut & Fresh Cheese	11.5
Soused Jerusalem Artichokes with Pollock	12
Beef Tartare with Raddichio	12
Wild Mussels ‘pil-pil’ with Lardo	11.5
Grilled Hake with Clams & Laverbread	20.5
Aged Duck	24
John Dory	39
Mutton Chop with Offal Sausage & Beans	29
Lemon Sole	29
Velvet Crab Rice	25
Dover Sole	86
Beef Sirloin	58
Beef Rib	85
Whole Turbot	140 (4-6)
Bread & Burnt Onion Butter	3.5
Smoked Potatoes	7
Flourish Salad	7
Grilled Red Peppers	7
Wood Roasted Greens	7.5
St Jude & Pear	9.5
Burnt Cheesecake & Rhubarb	7.5
Caramel Cream	6
Rice Pudding with Blood Orange & Fennel	6
Olive Oil Ice Cream	5.5

All game is wild and may contain shot. We source from British Estates with less intensive and smaller shoots.

Our fish is wild, native and is sustainably caught by day boats using targeted and specific methods of fishing. We continue to pursue our vision of traceability and the commitment to a responsible understanding of sourcing and stock levels.

Please do ask about allergens & inform us of dietary requirements.

A 12.5% discretionary service charge will be added to your bill. 100% of all tips go to our team.

Mae ein cynnyrch i gyd o Brydain a ein pysgod yn wyllt, yn frodorol, ac fe'u delir yn gynaliadwy gan gychod bach sy'n pysgota'n ddyddiol. Maent yn defnyddio dulliau pysgota rhwydi sy'n benodol ac wedi'u hanelu.

Holwch ynglŷn ag unrhyw alergeddau neu ofynion dietegol.

Ychwanegir 12.5% o dâl dewisol am y gwasanaeth at eich bil. Mae'r holl dipiau mewn arian parod neu ar gerdyn yn mynd i'n tîm.

SPARKLING

J.Laurens Cremant de Limoux, Languedoc, France NV	10 / 50
Michel Gonet, Champagne '3 Terroirs', Champagne, France 2016	15 / 75

SHERRY & SAKE

Lustau, Fino en Rama del Puerto de Santa Maria, Jerez, Spain 2021	12 / 52 ^{500ml}
Lustau, Amontillado, Almacenista 'Jose-Luis Gonzales Obregon' NV	14 / 71 ^{500ml}
Lustau, Palo Cortado, Almacenista 'Pino y Cia', Jerez, Spain NV	14 / 71 ^{500ml}
Lustau, Almacenista 'Pata de Gallina' Oloroso, Jerez, Spain NV	14 / 71 ^{500ml}
Luis Perez, 'Anina Caribe', Jerez, Spain 2016	23 / 101 ^{500ml}
Kawatsuru, Blacklabel 'Junmai Daiginjo', Japan NV	14 / 98 ^{750ml}

WHITE

Quinto do Ermizio, Vinho Verde 'Chin Chin', Portugal 2020	6 / 28
Tetramythos, Roditis 'Nature', Peloponnese, Greece 2020	9 / 44
Anselmo Mendes, Muros Antiguos, Alvarinho, Portugal 2019	10 / 49
Jo Landron, Muscadet 'Amphibolite', Loire, France 2020	10 / 50
Guimaro, Blanco 'Cepas Viejas', Ribeira Sacra, Spain 2019	12 / 57
Domaine de Cassiopée, Aligoté 'Mitancherie', Burgundy, France 2020	14 / 69
COS, Bianco 'Pithos', Sicily, Italy 2018	14.5 / 71
C. Strobl, Grüner Veltliner 'Pfaffenberg', Wagram, Austria 2015 (coravin)	20.5 / 103
T. Collardot, P-Montrachet 'Climats', Burgundy, France 2019 (coravin)	30 / -

ROSÉ

Thymiopoulos, Xinomavro Rosé, Naoussa, Greece 2020	9 / 43
Domaine Tempier, Bandol Rosé, Provence, France 2020	16.5 / 83

RED

Gonzalo Gonzalo, Tinto 'Gran Cerdo', Rioja, Spain 2020	6 / 28
Clos la Coutale, Cahors, South West, France 2019	7 / 34
Olga Raffault, Chinon 'Les Barnabes', Loire, France 2018	11 / 56
Sziegl-Pince, Bebel, Bacs-Kiskun, Hungary 2020	12 / 60
Ota Sevcik, Frankovka, South Moravia, Czech Republic 2018	12.5 / 66
Arianna Occihpinti, SP68 Rosso, Sicily, Italy 2019	13.5 / 68
Fedellos do Couto, Bastarda, Ribera Sacra, Spain 2019 (coravin)	16 / 79
Roagna, Barbaresco 'Paje', Piedmont, Italy 2014 (coravin)	36 / 179

SWEET WINE & SHERRY

Maestro Sierra, PX, Jerez, Spain NV	9 / 64 ^{750ml}
Cesar Florido, Moscatel, 'Pasas', Jerez, Spain NV	9 / 68 ^{750ml}
Clos Lapeyre, Jurancon Moelleux, South West, France 2018	10.5 / 54 ^{750ml}
Samos, Muscat 'Nectar', Samos, Greece 2013	13 / 60 ^{500ml}
Tupari, Late Harvest Riesling, Seddon, New Zealand 2014	18 / 51 ^{375ml}
Chateau Climens, Barsac, Bordeaux, France 2015 (coravin)	21 / 105 ^{750ml}
Argyros, Vinsanto 4yo, Santorini, Greece 2013 (coravin)	24 / 96 ^{500ml}