



OYSTERS

LINDISFARNE
each 4 / six 27 / dozen 54

OSTRA REGAL
each 4.5 / six 30 / dozen 60

JERSEY ROCKS
each 3.5 / six 22 / dozen 44

STARTERS

CHICKEN LIVER MOUSSE *12*
crispy chicken skin, soda bread

WHITE FISH TARTARE *15.5*
shitake broth, almonds, beans, shiso

TWICE BAKED SPINACH & BLACK COW CHEDDAR SOUFFLÉ *(V) 16*

IRISH WAGYU TACOS *14*
chimichurri, Westcombe ricotta, burnt scallions

LENTIL SALAD *(VG) 10.5*
hazelnuts, golden raisins, pickled baby onions,
white balsamic vinaigrette

MAINS

DOVER SOLE *58*
brown butter, lemon, capers, parsley

NATIVE LOBSTER *half 42 / whole 55*
garlic butter, Koffman's fries, baby gem salad

DAILY MARKET FISH *market price*

NO MEAT SHORT RIB *(V) 25*
truffled mash, crispy kale, garlic crisps

GRILLED HISPI CABBAGE *(VG) 19.5*
fermented potatoes, chilli, oat milk sauce

JOSPER GRILL

IKAN BAKAR *26*
charcoal-grilled skate, tamarind sauce, jasmine rice

GRASS-FED HEREFORD, Black Label Argentine sirloin 300g *42*
RIDGEWAY FARM IRISH WAGYU, shorthorn, chocolate fed, ribeye 280g *58*
served with Béarnaise sauce, Koffman's fries, baby gem salad

SIDES

BABY GEM SALAD *6.5* · KOFFMAN'S FRIES *6.5* · SEASONAL GREENS *6.5* · MASH *6.5*
MUSHROOMS & GARLIC BUTTER *7*

DESSERTS

MONT BLANC CHESTNUT MERINGUE *12*
miso caramel crumble

TREACLE TART *9.5*
crème fraîche

SOFT BAKED CHOCOLATE CHIP COOKIE *(VG) 8*
salted caramel ice cream

FRESH MANGO *(VG) 8*
lime sorbet

CRÈME BRÛLÉE *10.5*

ICE CREAMS & SORBETS *7*

CHEESE PLATE *12.5*
Royal Albert Dock honey, sourdough wafers

(V) vegetarian · *(VG)* vegan · *(GF)* gluten-free · *(N)* nuts

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
A discretionary service charge of 12.5% will be added to your bill.