

## SNACKS

### BREAD & BUTTER 3.5

### PORTHILLY OYSTERS

Potato & oyster fritter  
Natural with rhubarb vinegar  
4.50 x1 | 12 x3

### SMOKED MACKEREL DOUGHNUTS

Horseradish, herring roe  
4.5 x2 | 8 x4

### BUTTERMILK FRIED MONKFISH

XO mayo, herring roe  
9

## SMALL PLATES

*We recommend 2-3 per person, or share  
a selection for the table*

### 3 SMALL PLATES FOR £20

*starred dishes\**

### WEAVER FISH

Kombu cured, apple, ponzu, XO sauce  
12

### \*RICOTTA (v)

Damson, ferments, sourdough cracker  
8.5

### CELERIAC (v)

Caramelised whey, hen of the woods, king  
oyster, cheshnut  
14

### HAND DIVED SCALLOPS

Apple, buttermilk, lovage  
17

### \*BEETS (v)

Smoked goats cheese custard, molasses, chia  
seeds  
9.5

### PORK BELLY

Fermented plum, cauliflower, lardo,  
elderberry  
15

### \*SMOKED ONION (v)

Cauliflower, mustard seeds, onion broth,  
smoked koji  
9.5

### GURNARD

Brown crab sauce, sea vegetables  
15

### MUSSEL ESCABECHE

Sea herbs, toasted sourdough  
9

## SIDES

Brassicas in seaweed butter | Fries  
4.5

## DESSERT

### MILK & HONEY

White chocolate mousse, honey, caramelised  
milk powder, sour dough ice cream  
10

### BAKED CHEESE

Hibiscus miso, rhubarb,raspberry, custard  
crumble  
10