



*September
Sample Menu*

Cooley Oyster, Corn Hot Sauce, Fig Leaf Oil	ea 5
Pickles & Ferments	6
Smoked Aubergine, Labneh, Salsa Macha	8
Brixham Crab, Vadouvan Hollandaise, Endive	12
Grilled Potato Bread, Whipped Cod's Roe, Citrus Kosho	10
Bobby Beans, Yellow Peach, Almonds	11
Stonebass Crudo, Cucumber & Shiso	12
Cocco Bianco Beans, Smoked Eel, Coriander	16
Fried Haddock Bun, Sriracha, Tartare Sauce <i>until 7pm</i>	17
Cod & Scallop Sausage, Lardo, Black Garlic	18
Egg Tagliolini, Brixham Cuttlefish, Fermented Chilli Butter	16
Chickpea Pancake, Wild Mushrooms, Arseniko Naxos Cheese	19
Roast Cod, Smoked Aubergine, Green Olive	27
Lemon Sole, Jalapeño Pistou, Redcurrants	30
Wood-Grilled Skate Wing, Fino Sherry, Corn, Chard & Girolles ^{350g}	42
Wood-Grilled Belted Galloway Rib Eye, Smoked Tallow ^{700g}	72
Spring Leaves, Elderflower Champagne Vinaigrette	6
Rosemary & Fig Focaccia	4
French Fries	6

Please notify staff of any allergies or dietary requirements.