



Oysters

Daily Fresh Oysters, served individually	See Blackboards
Hot Buffalo Oysters (x2)	6.50
Oysters Lardo (x2); Caramelised Lardo, Parsley, Garlic, Black Pepper	7.00
Tempura Oysters (x2); Champagne Aioli, Caviar	7.50

Snacks

Crispy Cayenne Cornish Mussels	4.00
Smoked Cods Roe, Sesame Lavash	4.00
Devon Crab Claw Meat Beignet, Lemon	4.00
Classic Roll-Mops, Pickled Onion	4.00

Starters

Crab & Sweetcorn Chowder	8.50
Scottish Sea Trout, Cucumber, Chilli & Ginger Salsa	9.50
Seared Penzance Squid, Smoked Paprika, Almonds, Green Olives	10.00
Dressed Devon Crab Salad; Charred Baby Gem, Marie-Rose Sauce, Pickled Cucumber	11.50
Grilled Octopus, Harissa Cream, Confit Garlic, Lemon	12.50

Mains

Whole Devon Brown Crab (see board)	MP
Heritage Tomato Salad, Mozzarella, Basil	12.00
Dorset Skate Wing, Pickled Treviso, Toasted Hazelnuts, Lardo	16.00
Whole Brixham Plaice, Anchovy Lemon Burnt Butter, Oyster Leaf, Capers	17.00
Cornish Hake, Red Wine Braised Baby Onions, Potatoes, Pancetta, Chestnut Mushrooms	18.00

Sides

Old Bay Chips	3.50
Baby Gem & Herb Salad	4.00
Heritage Tomato Salad	5.00
Smoked Mackerel Macaroni Cheese	6.50

Dessert

White Chocolate & Yoghurt Ganache, Macerated Strawberries, Basil	6.50
Buchanan's British Cheese Selection, Sesame Lavash, Chutney	11.00