

DINE BY THE SEA

*20% OFF all Small Plates + 10% OFF all drinks [5-6:30pm] *

SMALL PLATES

OYSTERS 4 (each)

classic mignonette | franks hot sauce

EDAMAME BEANS [V] 5

chilli salt

CRAB HASH BROWN 11

rarebit - apple - fresh white crab

TEMPURA PRAWNS 12

lemon aioli

CROQUETTAS [V] 8

cheese & leek - heritage tomato salsa

MUSSELS 8

black mussels - garlic & white wine

SALMON SASHIMI 10

soy - pickled ginger

TEMPURA OYSTER MUSHROOMS [V] 6

oyster sauce

GARLIC & GINGER BELLY PORK 6

sweet onion purée - pink onion - edamame

CAMEMBERT FLATBREAD [V] 16

*TO SHARE

camembert - sourdough flatbread
honey pears - hazelnuts

SKEWERS

charcoal grilled

MONKFISH 18

hummus - pomegranate seeds

PORK & OCTOPUS 18

lime juice

CHICKEN YAKITORI 13

Japanese grilled chicken - hot honey sauce

HALLOUMI [V] 13

grilled peppers - coriander onion salad
mint yoghurt

SOFT CRUST SOURDOUGH & SMOKED SALT BUTTER 2

LARGE PLATES

HAKE KIEV 19

pomme purée - hispi cabbage - wild garlic butter

WILD SEABASS 23

mussels - dill - potato - lemon

ROAST COD 21

fondant potato - peas - baby gem - bacon

STEAK au POIVRE 34

prime fillet steak (sliced) - green & black peppercorn sauce
thick hand cut chips

LAMB RUMP 29

broomhouse farm lamb - sweet potato purée
shiitake mushrooms - broccoli - lamb jus

AUBERGINE KATSU 15

jasmine rice - pickled cucumber