

# T I D E   B Y   N I G H T

## CARLINGFORD OYSTERS [4 shuck]

classic mignonette - franks hot sauce

## BREAD & DIPS [V] 5

butterbean houmous - balsamic & rapeseed - warm focaccia

### TO START

## MINI LOBSTER & PRAWN ROLLS 13

mini baked brioche - citrus mayo - chives & paprika

## DEVILLED CRAB CROQUETTE 10

tomato salsa - jalapeños

## SCALLOPS NDUJA BUTTER 13

wild garlic salsa - almond purée

## SLOW BRAISED OX CHEEK 9

caramelised onion purée - worcestershire sauce - pickled mushrooms

## BBQ HISPI CABBAGE [V] 7

truffle mayo - pecorino - burnt cauliflower - apple purée

## WHIPPED SMOKED FETA [V] 8

roasted isle of wight tomato - amalfi lemon & garlic crouton

### MAINS

## HAKE KIEV 24

pomme purée - warm summer salad

## PANFRIED BRITISH STONE BASS 25

vadouvan curry mussels - sweet potato - samphire

## OYSTER MUSHROOM BURGER [V] 16

black garlic aioli - kimchi slaw - dill pickle - skin on salted fries

## RIBEYE STEAK 32

hawkstone beer onion rings - bbq savoy cabbage  
watercress & pea salad with mustard dressing - pickled green peppercorn sauce

## PAN ROASTED COD 22

razor clam - chicken & sassy cider sauce - fennel - jersey royal potatoes

### TO FINISH

## STICKY TOFFEE PUDDING 7

butterscotch sauce - clotted cream - salted caramel

## TIRAMISU FRENCH TOAST 7

espresso ice cream

## BAKED PEACH CHEESECAKE 7

rum & toffee crumble

## LEMON CURD ICE CREAM 7

limoncello shot - rapeseed oil - smoked seasalt