

ALL DAY MENU

OYSTERS

All Rock Oysters £1 each!
Wed to Sat 4.30-6pm

Mersea Island, Essex | 2.50 each

Jersey, Channel Isles | 3.50 each

Carlingford, Ireland | 3 each

Lindisfarne, Northumberland | 3.25 each

*Served individually with your choice of dressing:
Classic mignonette - shallot and red wine vinegar
Citrus-ponzu or Vietnamese ginger and chilli*

SMALL PLATES

Sourdough & Somerset Farmhouse Butter | 2.50

Greek Olives | 4.50

Pickled Mussels, Sherry & Paprika | 7

Crispy Squid, Aioli | 7.50

Dunkeld Smoked Salmon On Toast | 8.50

Devilled Whitebait, Caper Mayo | 7

Wye Valley Asparagus, Smoked Quinoa & Avocado

Torn herbs, lemon and honey dressing | 9.75

Thrice Cooked Chips | 4.75

LARGER PLATES

Dunked Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands | 17.50 / 25

London Burrata

Isle of Wight heritage tomatoes, rocket, wild garlic salsa verde | 12

Crispy Breaded Chicken Schnitzel, Lemon & Basil

Caesar salad; gem, parmesan, anchovies, soft boiled egg | 16.25

7oz Fine Scottish Fillet Steak

Himalayan salt chamber dry aged, béarnaise sauce | 29.50

Cheese & Bacon Beef Burger

Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo | 12.25

BRITISH PIZZA

Our 12" bases use a unique blend of flours, baked at over 450c, which create the perfect light and crispy base.

London Fior De Latte

Pesto verde with spinach and wild garlic | 7.95

Pepperoni

Cobble Lane pepperoni, Isle of Wight tomato, fior di latte, basil | 10.95

Wild Mushrooms, Asparagus & Parmesan

Fior di latte, Isle of Wight tomato, olive oil | 11.95

Scottish Shellfish, Fresh Chilli & Basil

Crab, razor clam, scallop, lobster, Isle of Wight tomato, anchovies | 28

Wild Venison & Haggis

Vension ragu, Blackface haggis, fior di latte, truffled creme fraiche | 12