



## Sample Menu

*Fresh, Sustainable, British Day-Boat Seafood*

### *Pre-Starters... Great to Share*

- Spider crab claw, confit chilli mayo 4  
Dorset Palourde clams 'Bulhão Pato', roasted garlic, coriander 10  
Three tempura Achill rock oysters, seaweed mayonnaise 10.5

### *Oysters*

- Achill rock (grade II) 2.7  
Dorset rock (grade II) 2.8  
Porthilly rock (grade II) 2.8

### *Starters*

- (v) Burrata, marinated courgette, mint & basil dressing 7  
Salt cod & samphire croquette, kimchi sauce, radish salad 7.5  
Secret Smokehouse salmon, red onion puree, burnt lemon, crouton 8.5  
Loch Duart salmon tartar, keta caviar, pickled strawberry, watercress 9  
Selsey cock crab, dressed brown meat, legs to crack, salad 10/20  
Isle of Man queen scallops, pea purée, peas, malt vinegar dressing 11

### *Shellfish platter*

Selsey cock crab, Scottish langoustines, spider crab claws,  
Jersey rocks, Porthilly rocks, Achill rocks,  
dressed brown crab, smoked mackerel pâté

50

### *Roasted seafood platter*

Selsey cock crab, Dorset cockles, Scottish langoustines,  
spider crab, palourde clams, Fowey mussels,  
Porthilly rock oysters, Shetland sea trout

60

Both platters are served with bonnie mary sauce, green sauce and a choice of any side.

### *Mains*

- Bouillabaisse, market fish, Dorset shellfish, rouille, croûtons 12/24  
(v) Pea & broad bean risotto, confit garlic, tenderstem broccoli, chive cream 16  
Schiehallion beer battered North Sea haddock, beef dripping chunky chips, tartar sauce, mushy peas 17  
Whole Looe plaice almondine, clams, samphire, capers, almonds 21  
Shetland sea trout, peas, broad beans, tarragon, fennel velouté 21.5  
Day boat Cornish pollock, braised baby gem, Fowey mussels, shellfish bisque 21.5  
Roast Brixham monkfish, Jersey royals, hispi cabbage, morel mushrooms 23.5  
Grilled native lobster, herb butter, shack salad, rosemary fries 24/46  
Whole John Dory, Palourde clams, chilli, cherry tomato, basil 25

### *Sides*

- Shack salad 3.5  
Skinny fries, rosemary salt 4  
Chunky beef dripping chips 4  
Marinated Isle of Wight tomatoes, fennel 5  
Charred summer greens, flaked almonds 5

Should you have any food allergies or intolerances please do not hesitate to speak to a member of staff about your requirements.

An optional 12.5% service charge will be added to your bill