



Sample Menu

Pre-Starters... Great to Share

- Salt cod brandade croquettes, curry mayo 6
Dorset cockles, dashi, samphire, lemon 8
Dorset Palourde clams 'Bulhão Pato', roasted garlic, coriander 9
Three tempura Achill rock oysters, roast chicken mayo, oyster leaf 10.5

Oysters

- Achill rock (grade III) 2.7
Jersey rock (grade II) 2.8
Porthilly rock (grade II) 2.8
Wild Fal native (grade II) 3.9

Starters

- (v) Roasted butternut squash, homemade ricotta, walnut & kale pesto 7.5
Cornish sea trout mi-cuit, baby heritage beetroots, chive cream, beetroot jam 8
Inverawe smoked mackerel pate, house dill pickles, tortano toast 8.5
Inverawe oak smoked salmon, horseradish pannacotta, gravadlax dressing 8.5
Cullen skink, Fowey mussels, braised leeks 10
Frito misto of Dorset squid, queenies & monkfish cheeks, malt vinegar mayonnaise 10
Scottish langoustine raviolo, shellfish bisque 11.5
Bouillabaisse, market fish, Dorset shellfish, rouille, croutons 12/24

Mains

- Selsey cock crab, dressed brown meat, legs to crack, salad 10/20
(v) Vegetarian haggis, Portobello mushroom filo tart, salsify, goats cheese croquette 17
Schiehallion beer battered North Sea haddock, beef dripping chunky chips, tartar sauce, mushy peas 17
Whole Plymouth plaice almondine, Fowey mussels, samphire, capers, almonds 19.5
Day boat Looe pollock, smoked aubergine purée, onion petals, glazed aubergine, caramelised onion yoghurt, pine nuts 20.5
Line caught Anglesey grey mullet, potato millefeuille, cauliflower purée, spiced brown shrimp butter 21.5
Grilled Scottish langoustines, garlic & herb butter, salad, fries 22
Roast Whole Plymouth John dory, braised fennel, Kalamata olives, garlic & herb sauce 22.5
Roast Peterhead cod, celeriac purée, glazed confit duck, puy lentils, bordelaise sauce 23
Tranche of Looe brill, oak smoked bacon, Brussel tops, brown crab beurré blanc 23

Sides

- Shack salad 3.5
Skinny fries, rosemary salt 4
Chunky beef dripping chips 4
Honey roasted piccolo parsnips 4
Buttered Brussel tops, parmesan, raisins 4

We only use daily fresh fish and seafood from British day-boats, along with the finest local produce, as such these menus change on a daily basis according to the day's catch, weather conditions at sea and seasonality

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