



*Fresh, Sustainable, British Day-Boat Seafood*

## Sample Menu

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

- Smoked cods roe taramasalata, heritage carrots, smoked almonds 6  
Shetland mussels, mariniere sauce, crusty bread 7.5  
Three tempura Dorset rock oysters, curried mayo, cucumber 10.5

### *Oysters*

- Dorset rock (grade II) 2.8  
Jersey rock (grade II) 2.9  
Loch Ryan native (grade II) 4.5  
Half dozen selection (grade II) 18

### *Starters*

- Grilled Cornish sardine, bacon & pine nut crumb, pickled rhubarb puree 7  
(v) Baked celeriac, raisin puree, mustard & chive cream, pine nuts 7  
Salt cod brandade croquettes, ink aioli, pickled watermelon radish, rocket salad 7.5  
Smoked mackerel & horseradish pate, pickled cucumber 8  
Tempura Looe squid, confit chilli mayo 8  
Ginger cured mackerel tartar, pear, spelt soda bread, smoked butter 8.5

### *Mains*

- Bouillabaisse, market fish, Dorset shellfish, rouille, croutons 12/24  
(v) Goats cheese & wild mushroom risotto, spinach 16  
Schiehallion beer battered North Sea haddock, beef dripping chunky chips, tartar sauce, mushy peas 17  
Dorset shellfish pasta, salmon, squid, cherry tomato, confit chilli 17  
Scottish sea trout, champagne & watercress veloute, pickled cockles 22  
Peterhead cod, smoked almond pesto, seaweed beurre blanc, samphire 23.5  
Whole Looe john dory, heritage new potatoes, gremolata 24.5  
Cornish lamb rump, oyster mushroom, peas & broad beans, devilled shrimp butter 25

### *Sides*

- Shack salad 3.5  
Skinny fries, rosemary salt 4  
Chunky beef dripping chips 4  
Buttered winter greens, bacon 5  
Isle of mull cheddar & cauliflower gratin 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