

OYSTERS

THREE - SIX - TWELVE

Mineral & creamy rock oysters from the salt marshes of Blackwater Estuary in Maldon

ON ICE

NATURAL

With traditional garnish 11-22-44

HOUSE DILL PICKLED

With traditional garnish 12-25-50

FRIED

MACKEREL PANKO, XO & YUZU

Deep fried 12-25-50

We are obliged to point out that eating raw foods carries risks of foodborne illness.
We cannot accept responsibility for any illness experienced following consumption of a raw product

SNACKS

SOURDOUGH & BUTTER

W/whipped seaweed butter - 5

MONKFISH BITES

W/green herb mayo - 8

HOUSE-SMOKED PRAWNS

Atlantic prawns w/green herb mayo - 8

SMOKED COD'S ROE

W/seaweed crackers & scallop roe - 8

COAL-FIRED PADRONS

W/smoked wild garlic sea salt - 6

COCKLES & WHELKS - 8

Marinated in chilli, garlic & oil

PAVÉ POTATOES

W/smoked wild garlic sea salt & green mayo - 6

MAINS

MARKET FISH

SPICED MONKFISH

Grilled over coals w/flamed mussels, black-eyed peas, salsify, pak choi & white miso fish sauce - 24

STONE BASS

W/fried gnocchi, peas, fennel, samphire & a local cockle butter sauce - 25

BATTERED FISH & CHIPS

Cod loin in a vodka beer batter, minted garden pea purée, skin on seasoned fries w/house seasoning & green herb tartare sauce - 18

FLAMED ST AUSTELL MUSSELS & GREENS

W/house fermented chilli miso butter cream sauce, herb oil, pickled lemons, sea greens & herb infused charred sourdough - 19

MARKET FISH STEW

Market fish, shells, tiger prawns w/chilli, garlic cherry tomato fish sauce, green oil, sea greens & herb infused charred sourdough - 25

SEAFOOD RISOTTO

Market fish, shells, tiger prawns w/chilli, garlic cherry tomato in a creamy risotto - 23

HOTSHELLS

Market shells, tiger prawns w/chilli, garlic, fish broth, grilled oyster, green oil, sea greens & herb infused charred sourdough - 26

KONRO FIRED HISPI

W/smoked soubise miso sauce, greens, black garlic aioli, crispy shallots, chilli, garlic & pickles - 20

SEAFOOD PLATTERS

COLD SEAFOOD PLATTER

Whole steamed lobster, oysters, cod's roe, St Austell mussels, smoked prawns, smoked mackerel pate, sourdough & dips - 75

SIDES

- A11 4.50

Pavé potatoes
Roasted pink fir potatoes
Skin on fries w/house seasoning
Seasonal greens
Minted buttered new potatoes
English lettuce salad

STARTERS

MARKET FISH SOUP

Creamy crab, lobster bisque w/house smoked fish & flame grilled sourdough - 8

SMOKED MACKEREL SALAD

Home-smoked mackerel, mixed salad, pickled vegetables & lemon dressing - 10

CRISPY CALAMARI

Fried in a blend of flours & kombu seasoning w/house fermented hot sauce - 10

SMOKED BURRATA

House-smoked burrata w/crispy shallots, chilli, garlic & soy sauce - 12

BEETROOT CURED SALMON

W/horseradish mayo, coal roasted beetroot jam & pickles - 13

CHARGRILLED TIGER PRAWNS

Shell on w/ a chilli & garlic salsa verde - 10

HERITAGE TOMATO SALAD

W/a dressed mixed salad & dressing - 10

CRISPY OYSTER MUSHROOMS

Crispy pickled deep fried locally grown, w/house hot sauce - 10

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If you have any food allergies please let us know as soon as possible.