

BUBBLES

BOUCHÉ PÈRE ET FILS
 CUVÉE RÉSERVÉE BRUT (France) £9.5
 A ripe, biscuity sparkler with
 a fine mousse & a long, elegant finish

CASA ROJO MOLTÓ
 NEGRE BRUT (Spain)..... £7.5
 Fresh & fruit-led, with notes
 of brioche & ruby grapefruit zest

CHAPEL DOWN
 CLASSIC BRUT (England) £10
 An easy-going fizz displaying
 crisp red apple & attractive yeast overtones

CAMEL VALLEY PINOT
 NOIR BRUT ROSÉ (England) £10.5
 Spiced raspberry on the palate,
 complemented with a tingling, zesty finish

SHARING PLATES

CRAB SCOTCH EGG £8.5
 wasabi mayo

SESAME TUNA £9.5
 grapefruit & nasturtium

HAND DIVED SCALLOPS £14.5
 tempura oyster, caviar & chervil butter

SCOTCH BONNET CURED SALMON £10.5
 avocado & heritage tomato

KING CRAB LEGS £18
 burnt lemon mayo

MONKFISH SATAY £9
 toasted nuts

GLENARM ESTATE FLAT IRON STEAK £12.5
 chimichurri

HERITAGE TOMATO & BURRATA £9.5
 sherry caramel

OCTOPUS & MERGUEZ £11.5
 pine nut, mint & basil

LOBSTER SALAD £12.5
 avocado, radish & pickled samphire

MUSSELS £10.5
 pig cheek, fennel & sauvignon

CRAB & CRAYFISH TOAST £9
 chilli, orange & avocado

CHARRED LOBSTER TAIL £14.5
 curried mayo

RAZOR CLAMS £10.5
 chilli & chorizo

CHARGRILLED MACKEREL £8.5
 pickled beetroot & horseradish

NATURAL OYSTERS

shucked on the bar

ONE | THREE | SIX
 £2.5 | £7.5 | £15

LINDISFARNE
 mineral notes &
 subtle sweet flavours

CALEDONIAN
 big fruity flavours
 & a tangy finish

CARLINGFORD
 nutty & sweet with a
 delicious after taste

LOCH FYNE
 soft with a clean
 zinc finish

pickled shallots, tabasco & lemon

DRESSED OYSTERS

ONE | THREE | SIX
 £3.5 | £10.5 | £21

GRILLED
 kimchi butter

TEMPURA
 baby gem, wasabi mayo,
 ponzu & pickled ginger

PICKLED
 cucumber & horseradish

SEAFOOD PLATTERS

HOUSE PLATTER £65
 pickled mussels, clams, oysters, crab claws,
 scotch bonnet salmon, tuna tartare &
 dressed crab

FULL HOUSE £95
 half lobster, pickled mussels, clams, king crab
 legs, oysters, scotch bonnet salmon, tuna
 tartare & dressed crab

HOT PLATTER £85
 half lobster, hand dived scallops, seaweed,
 soft shell crab, razor clams, mussels, clams
 & grilled kimchi oysters

All platters served with wasabi mayo, pickled ginger,
 tabasco, bread & seaweed butter. Hot platter & full
 house platter served with salt & vinegar straw fries.

TEMPURA

Served with ponzu dressing, wasabi mayo & pickled ginger

SALT + PEPPER PRAWNS £9.5

SOFT SHELL CRAB £13.5

CRISPY CHILLI SQUID £8.5

TENDERSTEM BROCCOLI £7.5

SIDES

PICKLED FENNEL &
 GRAPEFRUIT 'SLAW £3.5
 roasted pumpkin seed

QUAY COMMONS
 SOURDOUGH £3.5
 seaweed butter

STRAW FRIES £4
 salt & vinegar

GEM LETTUCE £4
 salsa verde

TENDERSTEM BROCCOLI £4
 chilli & garlic

HASSLEBACK POTATOES £4
 curried mayo

SEAWEED SALAD £4
 octo dressing

CRAB STRAW FRIES £7.5
 brown crab mayo