

COCKTAILS

FRAGOLA SPRITZ £8 WH strawberry infused Aperol, prosecco & soda water	SCARLET FAIRY £9.5 Absentroux vermouth, anise, caster sugar, Peychaud's bitter & Champagne
MORELLO FIZZ £9.5 Cherry liqueur, almonds, lemon juice & Champagne(n)	BLOOD ORANGE & THYME BELLINI £8 Blood orange puree, thyme & prosecco

SMALL PLATES

CRAB SCOTCH EGG £7.5 wasabi mayo	SESAME TUNA £9.5 grapefruit & nasturtium	HAND DIVED SCALLOPS £11.5 apple, tarragon & sherry caramel	SCOTCH BONNET CURED SALMON £9.5 avocado & heritage tomato	KING CRAB LEGS £15.5 burnt lemon mayo	MONKFISH SATAY £8.5 toasted nuts	RAZOR CLAMS £10.5 chilli & chorizo	HERITAGE TOMATO SALAD £7.5 pickled samphire	CHARGRILLED OCTOPUS £11.5 ponzu dressing	DRESSED CRAB £16.5 brown crab mayo
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TEMPURA

All tempura served with ponzu dressing, wasabi mayo & pickled ginger.

SALT + PEPPER PRAWNS..... £9
CRISPY CHILLI SQUID..... £8.5
TENDERSTEM BROCOLLI..... £7.5

OYSTERS

LINDISFARNE CARLINGFORD LOCH FYNE CALEDONIAN	ONE THREE SIX
NATURAL	£2.5 £7.5 £15
shallots & tabasco bloody mary apple, tarragon & sherry caramel	

ROCK OYSTERS

ONE THREE SIX
£3.5 £10.5 £21

GRILLED
kimchi butter

TEMPURA
wasabi mayo, ponzu & pickled ginger

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
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HOT PLATTER £85 half lobster, hand dived scallops, seaweed panko monkfish, razor clams, mussels, clams & grilled kimchi oysters
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All platters served with wasabi mayo, pickled ginger, tabasco, bread & seaweed butter. Hot platter & full house platter served with salt & vinegar straw fries.

MAINS

CRAB LINGUINE £19.5 chilli & crispy fennel	WHOLE LEMON SOLE £26 chilli, samphire & clams
BEEF & OYSTER PIE..... £18.5 stout gravy	RIB EYE STEAK & FRIES £29 béarnaise
SEAWEED & TOFU SALAD £16.5 ginger, toasted nuts & octo dressing	MUSSELS & FRIES £18.5 pig cheek, fennel & sauvignon

LOBSTER | MARKET PRICE & WEIGHT

Served with straw fries, pickled samphire & choice of seaweed butter, kimchi butter or bearnaise sauce

SIDES

PICKLED FENNEL & GRAPEFRUIT 'SLAW £3.5	GEM LETTUCE £4 & SALSA VERDE
SALT & VINEGAR STRAW FRIES £4	HASSLEBACK POTATOES £4
TENDERSTEM BROCOLLI..... £4	BREAD & SEAWEED BUTTER £3.5
SEAWEED SALAD £4	CRAB STRAW FRIES..... £7.5