

## BUBBLES

DA LUCA PROSECCO (Italy) ..... £6.5 Pear & peach fruit dominate on a lively, yet soft & generous palate	CHAPEL DOWN CLASSIC BRUT (England) ..... £11 An easy-going fizz displaying crisp red apple & attractive yeast overtones
CASA ROJO MOLTÓ NEGRE BRUT (Spain) ..... £8.25 Fresh & fruit-led, with notes of brioche & ruby grapefruit zest	CAMEL VALLEY PINOT NOIR BRUT ROSÉ (England) ..... £11.5 Spiced raspberry on the palate, complemented with a tingling, zesty finish

## SHARING PLATES

CRAB SCOTCH EGG ..... £9 wasabi mayo
SESAME TUNA ..... £9.5 grapefruit & nasturtium
HAND DIVED SCALLOPS ..... £15.5 tempura oyster, caviar & chervil butter
SCOTCH BONNET CURED SALMON ..... £10.5 avocado & heritage tomato
CHARRED LOBSTER TAIL ..... £24.5 curried mayo
MONKFISH SATAY ..... £9.5 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 & LOBSTER TOAST ..... £11.5 chilli, orange & avocado
KING CRAB LEGS ..... £19.5 burnt lemon mayo
RAZOR CLAMS ..... £10.5 chilli & chorizo

## NATURAL OYSTERS

shucked on the bar

ONE | THREE | SIX  
£3     £9     £18

LINDISFARNE  
mineral notes &  
subtle sweet flavours

CARLINGFORD  
nutty & sweet with a  
delicious after taste

CALEDONIAN  
big fruity flavours  
& a tangy finish

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 ..... £70  
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,  
tempura prawns, razor clams, mussels, clams  
& grilled kimchi oysters



## TEMPURA

Served with ponzu dressing, wasabi mayo & pickled ginger

SALT + PEPPER PRAWNS .. £9.5 | CRISPY CHILLI SQUID ..... £9.5 | TENDERSTEM BROCCOLI £8.5

## SIDES

PICKLED FENNEL &  
GRAPEFRUIT 'SLAW ..... £4  
roasted pumpkin seed

STRAW FRIES ..... £4  
salt & vinegar

TENDERSTEM BROCCOLI ..... £4.5  
chilli & garlic

SEAWEED SALAD ..... £4  
octo dressing

COMPANY BAKERY  
SOURDOUGH ..... £4  
seaweed butter

GEM LETTUCE ..... £4  
salsa verde

HASSLEBACK POTATOES ..... £4  
curried mayo

CRAB STRAW FRIES ..... £7.5  
brown crab mayo

Please ask your server if you have any allergy or dietary requirements  
Please be aware our kitchen does contain nuts & other allergens. Full allergen information available on request.