

## BUBBLES

DA LUCA PROSECCO (Italy) ..... £6.5 Pear & peach fruit dominate on a lively, yet soft & generous palate	BOUCHÉ PÈRE ET FILS CUVÉE RÉSERVÉE BRUT, NV (France)..... £10 A ripe, biscuity sparkler with a fine mousse & a long, elegant finish
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	RAZOR CLAMS ..... £10.5 chilli & chorizo	SESAME TUNA ..... £9.5 grapefruit & nasturtium	HAND DIVED SCALLOPS ..... £12.5 nduja & lime	SCOTCH BONNET CURED SALMON ..... £10.5 avocado & heritage tomato	MONKFISH SATAY ..... £9.5 toasted nuts	CRAB & LOBSTER TOAST ..... £12.5 chilli, blood orange & avocado	BEEF & OYSTERS ..... £13.5 glenarm estate flat iron steak & tempura oysters	BURRATA & HERITAGE TOMATO ..... £9.5 sherry caramel	CHARRED OCTOPUS ..... £11.5 smoked mayo & sea herbs	KING CRAB LEGS ..... £19.5 wild garlic, chilli & lemon	SEA TROUT ..... £11.5 charred corn & jalapeño salsa	LOBSTER SALAD ..... £12.5 avocado, radish, pickled samphire & sea herb
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## 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  
nduja & pickled fennel

NATURAL  
horseradish cream,  
green herb oil

TEMPURA  
baby gem, wasabi mayo,  
ponzu & pickled ginger

## 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 nduja 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  
roasted peanuts & 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.