



## Arrivals

Amontillado Sherry 75ml - 11 | Tommy's Margarita - 12 | Botivo & Tonic 0% abv - 6

Achill Oyster, Mayo, Ireland - 4  
Connemara Oyster, Galway, Ireland - 4.5  
Dressed Oyster: XO Sauce - 4.5  
*Suggested Pairing: Amontillado, Equipo Navazos, Sherry, 75ml - 11*

Bread & Butter - 3  
Gordal Olives & Guindilla Chillies - 6

Exmoor Caviar, 10g/30g - 25/75  
*served with Blinis & Crème Fraîche*

Smoked Cod's Roe, Cheese & Onion Crisps - 9  
Sussex Asparagus, Oyster Bottarga - 12  
Fritto Misto, Aioli - 14  
Diver Scallop 'BLT' - 16  
Turbot Crudo, Olive, Green Strawberry - 16  
Roast Bone Marrow, Brixham Whelks - 10  
Violet Artichokes & Goat's Curd - 13

Fish & Chips, Mushy Peas, Tartar Sauce - 19  
Cod, Bacon, Butter Beans - 26  
Ray Wing, Capers & Brown Butter - 27  
Cuttlefish Luciana - 23  
Braised Lobster, Jersey Potatoes, Marmande Tomato - 38  
Dover Sole, Lemon & Parsley - 35  
7oz Onglet, Peppercorn Sauce - 20  
Ricotta Cannelloni, Peas, Truffle - 20

Hand Cut Chips - 5 / Jersey Royals - 6  
Dressed Gem Lettuce - 5 / Baby Spring Greens - 5

## Departures

Honey Tequila - 5 | Cognac - 13 | Poire Williams - 7

Not all ingredients are listed on the menu, if you have any dietary requirements, please let a crew member know. A discretionary service charge of 12.5% will be added to your bill. Please note we are a cashless business. Weights mentioned are approximate uncooked weight. Please be aware that there is a £1 charge per person for still and sparkling filtered water.



## Arrivals & Cocktails

El Bandarra Rose	El Bandarra Vermouth Rose, Soda, Orange	6.5
Dima's Martini	Dima's Vodka, Lillet Blanc, Lemon Zest <i>(add Exmoor Caviar +10)</i>	12
Manhattan	Maker's Mark, Punt e Mes, Cherry, Angostura Bitters	12
Negroni	Plymouth Gin, Campari, Punt e Mes	9
East India No. 2	Fino Sherry, White Vermouth, Rhubarb Liqueur, Cherry	11
Bloody Mary	Dimas Vodka, Tomato Juice, Lemon <i>(add Oyster +4)</i>	10
Plymouth Gin & Tonic	Plymouth Gin, Schweppes Tonic, Lemon	9
Coastal Spritz 0% abv	Pentire Coastal Spritz, Fevertree Light Tonic	7.5

## Sparkling

Dorset England	Prince Regent Classic Cuvee, Langham Estate, 2015	12.5	75
----------------	---	------	----

## Wines By The Glass

### White

Vinho Verde, Portugal	Adega de Monção, 2022	6.5	28
Roussillon, Vin de France	Carignan Blanc, Camí de Drac, Vieilles Vignes, 2022	7.5	45
Worthing, UK	Pinot Blanc, Sov'ran, 2022	9	54
Loire Valley, France	Sauvignon Blanc, Roussely Chenonceaux, 2022	10	60
Bairrada, Portugal	Bical, Nossa Calcario, Filipa Pato, 2018	12.5	
Chablis, France	Chardonnay, 1er Cru, Côte de Lechet, Bernard Defaix, 2020	14.5	87

### Rose & Orange

Sancerre, France	Pinot Noir, François Crochet 2023	13	78
Vin De France	Skin Contact, Maceration, Fabien Jouvès, 2023	11	66

### Red

Rioja, Spain	Tempranillo, Abeica, 2022	7.5	45
Roussillon, France	Grenache, Schistes, Coume del Mas, 2018	12	72

### Fortified

Jerez, Spain	Fino, Bodegas Barbadillo, 2022	6	60
Montilla, Spain	I Think, Amontillado, Equipo Navazos, 2023	11	55

## Beers & Cider

Helles, Lost and Grounded, 4.4% - 420ml	5.5
Table Beer, Kernel, 3% - 330ml	6
Milk Stout, Wiper & True, 5.6% - 440ml	7
Medium Dry Perry, Burrow Hills, 6% - 500ml	8
Corona Cero, 0.0% - 330ml	5.5

## Soft Drinks

Coke, Diet Coke & 7up - 330ml	5.5
Orangina - 250ml	4.5
Pimento Ginger Beer - 250ml	4
Dry Dragon Sparkling Tea, REAL, 0%	6.5 / 24
Coffee: Short, Long or with Milk	2.5
Tea: Breakfast, Apple & Cinnamon, Lemon & Ginger, Peppermint, Chamomile	2.5

