

Join us 7 days a week  
All day dining 12-9pm

Please let us know if you have  
any dietary requirements

A discretionary 12.5% service charge  
will be added to your bill



Sourdough bread & whipped English  
butter with seaweed salt £2.50

Cockles £4    Whelks £4  
Nocellara Olives £4    Smoked Almonds £4  
To accompany: Fino Sherry £6.50

Whipped cod's roe with sourdough crisps £4.50

## STARTERS

Grilled Cornish sardines - £9 (GF)  
Salsa verde, pink pickled onions, smoked almonds, mustard frills

Confit herb fed chicken terrine - £8.50 (GF)  
Charred sweetcorn, crispy chicken skin, aioli, cured yolk & wild rocket

Heritage tomatoes - £8.50 (V) (GFA)  
Cashew nut pesto, compressed watermelon, black olive  
tapenade & sourdough crisps  
- Add Puglian burrata - £4 (V)  
- Add picked white crab - £4

Korean pork belly flat bread - £9.50  
Kimchi, coriander & yuzu served on a homemade garlic flat bread

House seacuterie - £14 (GF)  
Fishmonger's selection, all cured & smoked in house served  
with pickled cucumber & Hinxden dairy crème fraîche  
Beetroot & horseradish cured salmon,  
Masala cured monkfish  
Sea trout pastrami  
Smoked fish sausage

## MAIN COURSES

Day Boat whole fish (Market Price) (GF)  
Locally caught South coast catch of the day

Smoked fish hotdog - £17.50  
Handmade salmon belly, cod & smoked haddock sausage in a brioche roll  
with mango mustard, shellfish ketchup, pickled dill cucumber & skinny fries

Sea trout fillet - £21 (GFA)  
Braised fennel, monks beard, trout belly croquette, sea purslane,  
Romesco & potted cockle butter

Tiger prawn, squid & njuda fettuccine - £18.50  
5x peeled prawns, prawn bisque mascarpone, njuda crumb  
& squid with fettucine pasta & basil

Classic Caesar salad - £13.50  
Baby gem lettuce, aged parmesan, anchovies & sourdough croutons  
Add: Smoked chicken - £3.50    Add: Monkfish scampi - £4  
Vegan Caesar (Vegan dressing, cheese & crispy onions) - £15

Butcher's steak of the week (Market Price) (Pre-order recommended)  
All steaks served with watercress & your choice of one of the below sauces  
Tarragon butter or Smoked hollandaise or Green peppercorn sauce  
Chef's recommendation - Surf & turf - Add garlic king prawns (£2 each)

### SIDES: - £4 each

Triple cooked chips (V)  
Skin on skinny fries (V)  
Samphire **Nori butter** (V) (GF)  
Jersey royal potatoes **Mint butter** (V) (GF)  
Grilled baby gem **Cesar dressing & crispy onions**  
Beer battered pickles **Gochujang mayonnaise** (V)

## SEAFOOD BAR

### OYSTERS £2.50 each or £14 for 6 (GF)

Served chilled with lemon, Tabasco & shallot vinegar

Carlingford rock oysters

We are proud to work directly with Kian from Carlingford  
oysters, enjoy a very rich and distinctive flavour, look out  
for the sweet slightly nutty flavour

Maldon rock oysters

Working with Chris from Maldon oysters look for a very  
delicate saltwater body with a neat & tidy burst of flavour

### PLATTERS & SHELLFISH

Chilled seafood plate- £27 (GFA)  
John Ross Jr smoked salmon, whipped cod's roe,  
cockles, whelks, cold Atlantic prawns & sourdough

Hot seafood platter - £49  
6x King prawns, deep fried squid, South coast clams,  
Scottish mussels, 2x grilled sardines & 2x crispy oysters

### SHELLFISH Perfect stand alone dishes to start or for mains or add to your platters & oysters above

Scottish mussels - £8 small | £18 large (GFA)

White wine, shallots, garlic & parsley  
Large includes skinny fries & sourdough

Whole local crab - (Market Price) (GF)

Served in the shell with yuzu mayonnaise - Get stuck in!

Pint of prawns with Marie Rose Sauce - £8.50 (GF) (Shell on)

1/2 pint of prawns - £5 (GF)

Local lobster - (Market Price) (Pre-order recommended)

Garlic & Herb butter

King prawns - £2 each (minimum 4) (GF)

Served in the shell in a garlic & herb butter

Add: Bread - £2.50 (GFA)    Skinny fries £4

## FROM THE FRYERS

Crispy fried squid - £9.75  
Fresh squid lightly fried served with aioli & lime

Fish & chips - £17

Daily catch in a homemade beer batter served with  
hand cut chips, mushy peas & tartar sauce

Banana blossom & chips - £14.50 (VE)

Served with crushed peas & vegan tartar sauce

The Buoy bowl - £18.50

4x King prawns, crispy fried squid & a miniature beer  
battered fish served with skinny fries & aioli