

fish



SNACKS

Marinated olives	6
Battered sausage & curry sauce	5
Aubergine Parmigiana bite	6
Smoked salmon scotch egg & piccalilli	7
Korean spiced shrimp	6
Devilled whitebait	5
Marinated anchovies	5
Toasted sourdough & smoked mussel butter	5.5

STARTERS

Classic fish soup, rouille & Gruyere	9.5
Jarvis smoked salmon	14.5
Dorset crab & avocado crumpet	19.5
Thai fish cakes & sweet chilli	9
Classic prawn cocktail	15
Heritage tomato bruschetta	9
Seared tuna, sesame & soy dressing	14.5
Charred squid & jalapeno vinaigrette	14.5
Calamari & aioli	14.5

SALADS

Grilled tuna steak, slow roast peppers & caponata	20
Hot smoked salmon, peas & broad beans	22.5
Octopus, potato & spring onion	19.5

GRILL

Any fish grilled, choice of side & choice of sauce

ALL FISH AT MARKET PRICE

Please ask your waiter

MAINS

Squid & chorizo on sourdough toast	22.5
Classic fish pie	21.5
Roast wild fish, crushed potatoes & sauce vierge	MP
Whole grilled Dover sole & Hollandaise	MP
Swordfish Milanese and rocket & tomato	23.5
Soft shell crab bun & chips	19.5
Sriracha glazed salmon & pak choi	19
Grilled scallops, celeriac puree & pancetta	32.5
Smoked haddock, bubble, spinach & egg	24
Whole grilled lobster & garlic butter	MP
Fish cake, spinach & beurre blanc	18.5
Tuna burger & chips	19.5

Any fish grilled, choice of side & choice of sauce MP

BATTERED

Served with chips, mushy peas & tartare sauce

Cod	28
Haddock	26.5
Halibut	34
Plaice	24
Skate wing	26
Hake	24
Chip shop curry sauce	4

SIDES

Chips	5.5	Rocket & parmesan	6
Mashed/new	5.5	Mixed/Green salad	6
Bubble & Squeak	6	Mushy peas	5.5
Cabbage & bacon	6	Heritage tomato & onion	6
Spinach	6.5	Chip shop pickles	4
Samphire	6.5	Steamed rice	5.5
Broccoli, Chilli & Garlic	6	Sourdough & salted butter	5

OYSTERS

Poole rock oysters - Grown in the plankton rich tidal waters of Europes largest natural harbour, a meaty oyster with delicate salinity and an elegant mineral finish. Pairs perfectly with a crisp glass of Champagne Roland Bauchet Brut

COLD Natural
Mignonette
Virgin Mary
Jalapeno lime

SINGLE 4.5
TRIO 13
½ DOZEN 25
DOZEN 47

We do not recommend consumption of spirits with oysters

LAND

Ribeye, chimichurri & chips	39.5
Cumberland sausage & mash	17
Spatchcock baby chicken, garlic butter	25
Sticky cauliflower rice bowl	14.5
Aubergine, crushed potatoes & sauce vierge	14.5

PUDDING

Strawberry tiramisu	9
Bread & butter pudding, creme anglaise	9
Sticky toffee pudding & vanilla ice cream	9
Chocolate & amaretto mousse	9
Panna cotta with rhubarb & ginger compote	9
Fruit crumble & creme anglaise	9
Burnt Basque cheesecake & passion fruit sauce	10
Salted caramel sundae	12
Ice cream & sorbet selection	9
Neals Yard cheese, biscuits & quince jelly	14
Affogato espresso / espresso & Frangelico	6/9
Affogato apple & Calvados	9