

MENU

OYSTER BAR

Our oysters are farmed in Lindisfarne, Northumberland, one of the most sought after oyster farms in the British Isles. Our Oysters are purified through a strict process, ensuring the purest & cleanest tasting - we only shuck your oysters to order, you can't get any fresher! Served simply to enjoy the flavour, over crushed ice, with lemon and shallots and raspberry vinegar

Six Oysters £10

MAIN EVENT

Choose 4 dishes each for £39 per person

Tempura King Prawns (£2 supp)
Sweet chilli & kimchi slaw

Premium Traditional Thick Cut Severn & Wye Smoked Salmon
Fresh granary bread, lemon wedge

Shetland Rope Grown Mussels Mariniere (£2 supp)
Fresh chunky granary bread, white wine mariniere cream sauce

Herb Crust Baked Queen Scallops
Baked Queen scallops on half shell finished under a hot grill, dressed salad, hot garlic butter

Fresh Shetland Tempura Squid Rings
Saffron Aioli

Homemade Crab Bisque
Gruyere crouton, parsley, fresh granary bread

Dressed Whitby Crab & Royal Greenland Prawn Timbale
Granary bread, lemon wedge, garlic aioli

King Scallops Pan Fried (£3 supp)
Celeriac rémoulade, pancetta lardons

Housemade Smoked Mackerel Pate
Hot buttered toast, apple and onion chutney

Chargrilled Patagonian Langoustines (£3 supp)
Chargrilled on hot coals, lime and coriander dressing

Half Grilled Canadian Lobster (£10 supp)
Garlic butter, dressed salad

Add Fries £3