

OYSTERS

THREE - SIX - TWELVE

Mineral & creamy rock oysters from the salt marshes of Blackwater Estuary in Maldon

ON ICE

NATURAL

With traditional garnish 11-22-44

HOUSE DILL PICKLED

With traditional garnish 12-25-50

BAKED

OYSTERS W/PANCETTA, ATRICHOCK & HORSERADISH 12-25-50

We are obliged to point out that eating raw foods carries risks of foodborne illness. We cannot accept responsibility for any illness experienced following consumption of a raw product

STARTERS

MARKET FISH SOUP

Creamy crab, lobster bisque w/house smoked fish & flame grilled sourdough - 8

WHIPPED SMOKED MACKEREL PATE

Home-smoked mackerel, mixed salad, pickled vegetables & lemon dressing - 11

CRISPY CALAMARI

Fried in a blend of flours & kombu seasoning w/house fermented hot sauce - 11

SMOKED BURRATA

House-smoked burrata w/coal kissed peaches, mint & chilli cucumber dressing - 12

BEETROOT CURED SALMON

W/horseradish mayo, coal roasted beetroot jam & pickles - 13

CHARGRILLED TIGER PRAWNS

Shell on w/ a chilli & garlic & horseradish green mayo - 16

COAL ROASTED HERITAGE BEETROOT

W/a dressed mixed salad & dressing - 12

CRISPY OYSTER MUSHROOMS

Crispy pickled deep fried locally grown, w/house fermented hot sauce - 11

OUR LOCALLY SOURCED PRODUCE

Head Chef James Pearce works hard to ensure provenance is at the forefront of his carefully curated dishes.

His focus is to bring you only the best of local, sustainable and ethically sourced produce, with trawlers from the south coast alongside butchers and farmers from Kent.

James tries to use every part of the produce he sources - "nose-to-tail, root-to-stem dining" - nothing is wasted here.

A lot of our cooking is done over a Konro charcoal grill to impart a wonderful smoky flavour to our dishes; we also cure, smoke, ferment and pickle everything in-house.

SNACKS

SOURDOUGH & BUTTER

W/whipped seaweed butter - 5

CRISPY FISH BITES

Smoked haddock w/green herb mayo - 8

HOUSE-SMOKED PRAWNS

Atlantic prawns w/green herb mayo - 8

SMOKED COD'S ROE

W/seaweed crackers & scallop roe - 8

COAL-FIRED PADRONS

W/smoked wild garlic sea salt - 6

COCKLES & WHELKS - 8

Marinated in chilli, garlic & oil

PAVÉ POTATOES

W/smoked wild garlic sea salt & green mayo - 6

MAINS

MARKET FISH

MARKET FISH PATHIVIER

Local market fish & salmon, tartar parsley miso butter sauce, greens & new potatoes - 28

SPICED MONKFISH

Grilled over coals w/flamed mussels, black-eyed peas, salsify, pak choi & white miso fish sauce - 26

STONE BASS

W/fried gnocchi, peas, fennel, samphire & a local cockle butter sauce - 27

BATTERED FOLKESTONE COD & CHIPS

Cod loin in a vodka beer batter, minted garden pea purée, skin on seasoned fries w/house seasoning & green herb tartare sauce - 20

FLAMED ST AUSTELL MUSSELS & GREENS

W/house fermented chilli miso butter cream sauce, herb oil, pickled lemons, sea greens & herb-infused charred bread - 22

SPICED MARKET FISH STEW

Market fish, shells, tiger prawns w/chilli, garlic cherry tomato fish sauce, green oil, sea greens & herb-infused charred bread - 26

SEAFOOD RISOTTO

Market fish, shells, tiger prawns w/chilli, garlic cherry tomato in a creamy risotto - 25

HOT SHELLS

Market shells, tiger prawns w/chilli, garlic, miso butter fish sauce, grilled oyster, green oil, sea greens & herb-infused charred bread - 28

PEARL BARLY RISOTTO

Coal Kissed Butternut Squash, chilli, garlic, baby spinach, toasted pine nuts & crispy sage - 25

SEAFOOD PLATTERS

COLD SEAFOOD PLATTER

Whole coal-fired grilled lobster, oysters, cod's roe, St Austell mussels, smoked prawns, smoked mackerel pate, bread & dips - 75

SIDES

ALL 5

Nduja buttered hispi cabbage

Pavé potatoes & green herb mayo

Roasted pink fir potatoes

Skin on fries w/house seasoning

Seasonal greens

Minted buttered new potatoes

English lettuce salad

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If you have any food allergies please let us know as soon as possible.