



OYSTERS, FISH CHARCUTERIE

Gillardeau oyster `natural`, lime, pickled onions 5

Gillardeau oyster, dressed in guindillas chillies & lime 5

fish charcuterie, nori butter, gordal olive 10

a glass (125ml) of Champagne 17

FISH SNACKS

snacks come in two pieces

croustade of prawn, kimchi & white kombu 10

'bottarga' on toast, 'gardinira', tomato & sabayon 10

mini `tom yum` fish burger, mayo & pickle 10

buttermilk-fried bream, `buffalo` sauce 10

STARTERS

daily fish tartare, trout roe, chicory, buttermilk & turnip oil 15

pink prawn carpaccio, fleur de sel, micro leaves, lemon & `evoo` 17

bbq octopus 'togarashi' & lardo, herb pesto & crème fraîche 17

langoustine & chorizo agnolotti, saffron `beurre blanc` 15

risotto `Ferron`, guanciaie, heritage tomatoes, mussels & clams 18

linguine rossi & white prawns, bisque & seaweed butter 20



OUR FISH SELECTION DISPLAY

a selection of line-caught local fish from the display 7 per 100grms

SHELLFISH

live lobster from tank	13.9 per 100grms
<i>'beurre noisette' or 'nduja' butter or thermidor sauce</i>	
local langoustine	14.9 per 100grms
local king prawns	17.9 per 100grms

PLATED

fillet of fish, local shrimp, yuzu kosho & mussel sauce	29
mussels, 'veraci' clams, parsley bouillon	29
USDA beef sirloin, pickled mushrooms, black garlic & pearl onion jus	35

SIDES

in-house kohlrabi & fennel kimchi	4.5
broccoli & kale, kombu & calamansi vinaigrette	4.5
venere rice, brown butter & parsley	4.5
heritage cherry tomato salad, 10 yr old balsamic	4.5
french fries, beetroot ketchup	4.5