



## OYSTERS, FISH CHARCUTERIE

Gillardeau oyster 'natural', lime, pickled shallots 5

Gillardeau oyster, dressed in 'guindillas' chillies & lime 5

fish charcuterie, nori butter, gordal olive, anchovy 10

## FISH SNACKS

*snacks come in two pieces*

croustade of prawn, kimchi & white kombu 10

langoustine & chorizo on toast, sesame seeds & shiso 10

'katsu' fish burger, 'Vadouvan' curry & green tomato ketchup 10

buttermilk-fried bream, 'buffalo' sauce 10

## STARTERS

daily fish tartare, horseradish cream, daikon, garum & 'verjus' 15

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

bbq octopus 'togarashi' & 'lardo', ginger sabayon 18

'creste di gallo', guanciale, mussels and clams 20

white prawn & 'rossi' berlingot, 'iberico' ham, aromatic bisque 20

'torchietti', snapper, saffron 'fumet', heritage tomatoes & basil 20

risotto bottarga, 'carnaroli' rice, whey, nori & bottarga 20



## OUR FISH SELECTION DISPLAY

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

### SHELLFISH

mussels, `lampong` pepper & yuzu beurre blanc	15
`vongole verace` clams cooked in a saffron broth	24
grilled langoustine nduja butter	15 <i>per 100grms</i>
king prawns `beurre noisette`	18 <i>per 100grms</i>
lobster `thermidor` live from tank	15 <i>per 100grms</i>

### PLATED

fillet of fish, saffron, spring vegetables, mussels & clams 30

beef fillet, spinach, pickled mushrooms, black pepper & madeira jus 35

### SIDES

in-house kohlrabi & fennel kimchi 4.5

heritage cherry tomato salad, 10 yr old balsamic 4.5

broccoli & kale, kombu & calamansi vinaigrette 4.5

venere rice, brown butter & parsley 4.5

french fries, beetroot ketchup 4.5