



Limited Menu Items

To Start:

Cornish <u>Sardines</u> , grilled over coals, Dorset Sea Salt, rosemary & English rapeseed oil	<i>gf/df</i> 11
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Mains:

Brace of <u>Lemon Sole</u> (trimmed), lemon & thyme butter	<i>gf</i> 30
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Whole <u>Mackerel</u> (NPV) roasted on a cedar board, goats' cheese & beetroot stuffing	22
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Whole <u>Witch Sole</u> , lemon, caper, parsley & English virgin rapeseed oil	19.5
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XL Whole <u>Turbot</u> roasted with lemon & herbs (2 – 4 sharing)	<i>gf</i> 150
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Whole Portland <u>Lobster</u> , white wine, lemon, thyme, paprika butter, Somerset cider brandy flambe	<i>gf</i>
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Priced by weight:	48/60/64
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We are champions of using underutilised & sustainable fish across our menu's.
If you see a lesser-known fish on our menu that you are unsure of, please speak to a member of our team who will happily describe texture tastes & further information.