

MENU

OYSTER BAR

rock oysters

Whitstable, Kent – *Sweet, briny, with a hint of seaweed and a clean finish*

Maldon, Essex – *Lightly salty, fresh, with a subtle mineral undertone*

Atlantic Edge, Pembrokeshire – *Bold and briny, with a crisp, slightly metallic finish*

Tia Maraa, Ireland & France – *Creamy, smooth, with gentle saline notes and a soft finish*

Carlingford, Republic of Ireland – *Rich, full-flavoured, with a nutty, buttery undertone*

native oysters

Helford, Cornwall – *Sweet, delicate, with gentle brininess*

Poole, Dorset – *Lightly salty, fresh, with a crisp finish*

Whitstable, Kent – *Briny and sweet, with a clean, fresh taste*

Classic Mignonette – **Lemon & Herb** – **Tabasco & Cider Vinegar** – **Ponzu Soy** – **Ginger & Lime**

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clams

Palourde, Cornwall – Sweet, marble-shelled clams. Perfect raw with a squeeze of lemon

Vernis, France – Large, smooth clams. Best enjoyed fresh and raw

Cherrystone, Essex – Firm, sweet clams. Delicious raw with lemon

Razor, Shetlands – Long clams. Ideal to slurp raw

Quahog, Dorset – Mild, hard-shell clams. Tasty raw straight from the shell

crab & prawns

Wild King Crab, Alaska – Sweet, meaty, and indulgent. A true luxury treat

Snow Crab, Canada – Delicate, tender meat. Perfect chilled

Wild Brown Crab, UK – Rich, flavoursome, and satisfying

Spider Crab, UK – Sweet, succulent meat, ideal straight from the shell

Crevettes, Morocco – Small, juicy prawns with a natural sweetness

Carabineros, Spain – Large, meaty prawns with a sweet, delicate flavour

Gambero Rosso, Italy – Red prawns with a buttery, tender taste

Tiger Prawns, Thailand – Firm, flavoursome prawns. Delicious chilled or lightly cooked

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Caviar

Caviar served with delicate blini pancakes, velvety crème fraîche, finely chopped shallots, and fresh chopped egg. A classic pairing that allows the rich, briny flavours of the caviar to shine, offering a luxurious and indulgent tasting experience.

Siberian baerii

Experience the unexpectedly rich flavour of Siberian Baerii, defined by its small grains in shades of dark grey to black-grey. This refined choice delivers a distinctive and pleasing flavour profile. Baerii is selected from either French or Italian origins, according to harvest quality.

Imperial oscietra

Produced from Osietra sturgeon and prized by top chefs, this caviar is among the finest in the world. Each sturgeon weighs around 20 kilos and yields approximately 5 kilos of caviar. The roe displays a spectrum of colours from dark grey-brown to deep brown, with a firm texture and a creamy flavour, finished by a subtle hazelnut aftertaste.

Cornish salted baerii

Seasoning the roe with Cornish Sea Salt is what first put the producer on the map and remains a defining element of their craft. Its high mineral content delivers a distinctive flavour, making it the perfect partner for Baerii. As a younger-growing species, Baerii offers a profile reminiscent of the ozone-fresh brininess of oysters, with a generously yielding texture and a rich, creamy finish.

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Raw bar

Cornish tuna crudo, pareilles capers, amalfi lemon & olive oil

Turbot crudo with tomato water & wakame seaweed

Hand dived orkney scallops, new season olive oil & champagne vinegar

Loch duart salmon, agrodulce & shaved fennel

Seared sea trout, oyster cream & oscietre caviar

Blowtorched mackerel, pickled rhubarb & Nasturtium oil