Main Menu

Meadow Martini 14
Bruno Paillard Premier Cuvée Extra Brut, Champagne 15 / 85

Snacks & Oysters
Gordal olives, lemon 6
Focaccia, anchiode 6.5
Porthilly pacific oyster, shallot, red wine vinegar 4.75
Crab arancini 8

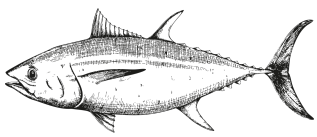
Starters
Crispy squid, aioli 12
Burrata, walnut, fig, chicory, honey 14.5
Mussels, white wine, garlic, parsley, focaccia 12
Scallops, olive oil, lemon, parsley 3 - 14 / 6 - 28
Shell on wild prawns, nduja 3 - 16 / 6 - 30

Mains
Gnocchi arrabbiata, mozzarella, oregano 22
Ffsh of the day, gremolata (market price)
Tuscan bean, tomato, prawn stew, foccacia 22
Whole plaice, parsley, caper, lemon butter 26
Moules frites 25
Crab linguine 30
Steak, salsa verde, fries 36
Half or whole grilled lobster, fries 32 / 62
Whole hot crab, garlic butter 24
Lobster risotto 34

Sharing
Hot seafood platter of whole crab, clams, mussels, prawns 60
Add half lobster +30 / Add whole lobster +60

Sides
Sea salted skinny fries 6
New potatoes 6
Cavolo nero 5

BEACH
HOUSE



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