Glitter Guinness 7
Grapefruit Negroni 10
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

Burrata, walnut, fig, chicory, honey	14.5
Crispy squid, aioli	14
Mussels, white wine, garlic, parsley, focaccia	13.5 / 26
Scallops, olive oil, lemon, parsley	3 - 14 / 6 - 28
Shell on wild prawns, nduja	3 - 16 / 6 - 30

MAINS

Gnocchi arrabbiata, burrata, oregano	24
Whole grilled mackerel, gremolata	18
Tuscan bean, tomato, prawn stew, foccacia	22
Cornish sausage & fennel ragu, pecorino	26
Whole plaice, parsley, caper, lemon butter	28
Crab fettuccine	32
Half *or* whole grilled lobster, fries	32 / 62
Whole hot crab, garlic butter	30

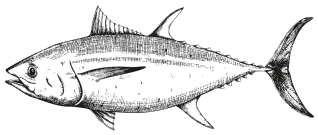
SHARING

Hot seafood platter of whole crab, clams, mussels, prawns	68
Add half lobster +30 / Add whole lobster +60	

SIDES

Sea salted skinny fries	6
Soul Farm leaves	6
New potatoes	6
Cavolo nero	6

BEACH
HOUSE



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