

Shellfish Saturdays

In partnership with Folc English Wines



English Wines

	175ml	Bottle
Folc, Dry English Rosé, <i>South Coast, England</i>	11.5	49
	125ml	Bottle
Folc, Sparkling English Rosé, <i>South Coast, England</i>	10.5	62
All Angels, Classic Cuvée 2019, <i>Berkshire, England</i>	12.5	69
Domaine Evremond, English Sparkling, <i>Kent</i>	13	75

Snacks

Sourdough, crisp bread, salted butter	5.5
Perelló Gordal Picante olives	6
Whitebait	8.5
Cod cheeks, curry sauce	9.5

Starters

Rock oysters	3.5ea
Half pint o' shell on prawns, mayonnaise	10.5
Brixham King scallop on the half shell, garlic butter	8.5ea

Mains

Dressed Devon crab, herb salad, mayonnaise	24
Fowey Bay mussels, white wine, shallots, parsley, pub chips	26
Half or whole native lobster, garlic butter, pub chips	24.5 / 49

Shellfish Platters

*served with two glasses of Folc English sparkling rosé
upgrade to a bottle for an additional 45*

House Platter

*6 oysters, clams, shell on prawns, Atlantic shrimps,
mussels and whelks*

75

Full House Platter

*Dressed crab, 6 oysters, clams, shell on prawns, Atlantic shrimps,
mussels and whelks*

95

King's Platter

*Half lobster, dressed crab, 6 oysters, clams, shell on prawns,
Atlantic shrimps, mussels and whelks*

115

A discretionary service charge of 12.5% will be added to your bill, which goes directly to the team.

If we have failed to wow you, please let us know immediately; we will remove the service charge and make every effort to redeem ourselves.

All prices are inclusive of VAT. Game dishes may contain shot. Please inform us of any allergens and ask to speak to a manager for allergen advice.