

Bentley's Bread & Cultured In-house Butter	2.50
Colchester Rock Oyster (pp)	3.10
Hereford Beef Tartare , Oyster Cream & Seaweed	10.75
Gurnard Tartare , Barry's Tea Pickle & Cured Lettuce	9.25
Yellowfin Tuna Tartare , Yuzu, Lychee & Mint	14.00

SMALL PLATES

Crispy Salsify , Cod's Roe, Brown Butter & Parmesan	9.75
Mangalitza Croquette , Durrus, Pickled Onions & Smoked Tomato	9.25
Whipped Chicken Liver Parfait , Goose fat Toast & Burnt Apple	11.25
Salt Chilli Fried Chicken , Cucumber, Mustard & Chilli Pickles	10.75
The 'Monty Hock' on Toast , Smoked Jalapeno & Pickled Shallot	12.50
Fire Oven Squid , Chorizo, Feta, Mussel & Parsley Broth	15.50
Bacon & Onion Potato Cake , Smoked Haddock & Horseradish	10.25
Warm Cured Salmon , Salted Cabbage, Nam Jim & Sesame	8.75
Pig Cheek Skewers , Tamarind & Crab 'Chip Chop' Curry Sauce	9.50
Prawn & Morteau Sausage Kebab , Tabasco & Honey Dressing	14.00
Warm Lentil Salad , Fresh Herbs & Harissa	6.00 /13.50
Fire & Ice Gazpacho , Cucumber, Tequila, Lime & Coriander	9.50

LARGE PLATES

Tipperary Hereford Prime Sirloin , Beef Tongue, Caper & Miso Bearnaise	32.50
Charcoal Grilled Hake , Smoked Crab Bisque, Clams & Cauliflower	26.50
Sugar Pit Pork , Warm Lentils, Smoked Jalapeno & Broad Beans	27.00
Wood Fire Baked Crab Mac , Marjoram & Aged Parmesan	32.00
Baked Silver Mullet and Shellfish Stew , Prawns, Pickled Fennel & Rouille	26.50
Fire Roast Plaice , Heirloom Tomatoes, Anchoiade, Mussels & Gremolata	32.50
Over Embers Lamb , Shepherd's Pie Croquette, Ricotta, Courgette & Basil	31.00
800Gr Irish Cote de Boeuf (To Share) , Smoked Bone Marrow, Anchovy & Stout Onions*	85.00
Suckling Pig (To share) , Crispy Pig Ears & Pickled Pear*	85.00

SIDES

Mash , Smoked Butter & Bone Marrow Crumb / Chips / Bitter Leaves & Shallots	5.00ea
Barbecue Sweetcorn , Smoked Harissa & Spring Onion	8.50
Glazed Carrots & Cumin / Roast Beetroot	6.50
Courgettes , Salsa Verde, Ricotta & Pine Nuts	7.5