

THE *Seafood* BAR

Menu

Ceviche, grape, smoked almond, verjus (GF) **£5.00**

Deep fried haddock, Sriracha mayo, baby gem, pickled red onion **£4.50**

Pan fried scallops, cauliflower, curried butter (GF) **£7.00**

Crab, sourdough, cucumber, mixed herbs **£7.50**

Hake, crab sauce, rainbow chard (GF) **£7.00**

Mussels, lime leaf, ginger, sourdough **£6.00**

Asparagus, peas, ricotta, chilli (V) (GF) **£6.00**

Fish finger butty **£7.00**

Chips (VE) (GF) **£3.00**

pudding

Rhubarb & ginger trifle **£4.00**

Stout cake, clotted cream, caramel **£4.00**

Helford White, pear & apple chutney, sourdough toast (V) **£4.00**

For allergen advice or dietary requirements, please speak to your server

Please note that we only accept card. Table service is provided, but we request that payments are made at the bar. Thank you!

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Sharing bottles

Burning Sky - Cuvée 2017 (7.5% ABV, 750ml) **£14.50/£5.40**

Blend of foudre barrel aged saison and aged Belgian lambic, pairs well with seafood

Brouwerij F. Boon - Black Label (6.4% ABV, 750ml) **£12.50/£4.30**

Blend of one, two and three year old Lambics - the driest Geuze produced by Boon

Brouwerij Lindemans - Ginger Gueuze (6.0%, 750ml) **£21.00**

Botanical Lambic, balanced with the fresh aromas of ginger

Rulles x Gueuzerie Tilquin - Stout Rullquin (7.0% ABV, 750ml) **£22.00**

Seven parts Rules Brune, one part young Lambic, blended and aged on oak

Oud Beersel - Bzart Lambiek 2016 (7.0% ABV, 750ml) **£25.00**

Celebrated dry brut Lambic, fermented and carbonated with sparkling wine yeast

Wine

Chateau de Castelnau - Picpoul de Pinet (13.5% ABV, 750ml)

A minerally, dry French white. Specially selected to pair with seafood

125ml **£3.45**

175ml **£4.95**

250ml **£6.70**

Bottle **£19.00**

Square Root Sodas

Lemonade, Bergamot, Non-Alcoholic Gin and Tonic, Ginger Beer **£2.50**