



*The lunch sessions*

£29 per guest 2 course set menu

Thu & Fri lunch  
& early dinner Tue - Fri until 6pm

Sourdough bread, extra virgin olive oil, olives

Starters

Kakavia fish soup

Lettuce salad, taramas dressing, sourdough croutons

Dorset raw wild sea bass thinly sliced, lemon, extra virgin olive oil

Greek salad, barreled feta

Tuna pastirma flatbread, smoked tomato, red pepper, graviera

Mains

Tuna ragu pappardelle, aged graviera

Devon monkfish bianco with smoked potato velouté, mushrooms

Octopus and fava with sherry vinegar dressing

Devon calamari giouvetsi, dill

Wild sea bass, potato puree, lemon beurre blanc

Sweet treat from our Chef

Olive oil macarons

Chocolate coffee truffles

To reduce carbon emission and glass usage, we are serving unlimited still or sparkling water for £3 per person.

*To support the men and women who work in often dangerous conditions at sea to bring us our produce  
we will add an optional £1 for the Fisherman's Mission to your bill.*

\* Please inform our staff of any allergies  
\*A discretionary service charge of 12.5% will be added to your bill