



# TIDE TO TABLE

*We take great pride in selecting only the freshest catches.  
From perfectly grilled fillets to innovative seafood creations,  
every dish is crafted to emphasise freshness.*

Porthilly Oysters 6 (each)

*Blood Orange, Tarragon*

Tempura Soft Shell Crab 12

*XO, Radish Salad*

Whole Perranporth Seabass	26	Brixham Sea Bream Fillet	24
Newquay Skate Wing	32	Swordfish Loin	26
Port Issac John Dory	32	Newlyn Monkfish Tail	32

*All fish is served with a fennel & cucumber salad,  
and your choice of salsa verde or sauce vierge.*

## Recommended Wine Pairings

Vinalthau, Viognier – France 38

Muré, Riesling – Alsace 48

Scirocco 'Lucie' Organic Sparkling - Sicily 55

*We work with Daily Seafoods London, our South London-based seafood supplier, who deliver fresh,  
responsibly sourced fish to our kitchen each day.  
Their focus on provenance and quality allows us to serve seafood that's seasonal, carefully handled, and  
cooked with confidence.*

Please note that a discretionary service charge of 12.5% is added. Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.

An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan, (Gf)