



SAMPLE MENU, DISHES VARY WITH SEASON

Maldon oysters 3 11.0 / 6 20

Essex

Atlantic Edge oysters 3 12.0 / 6 22

Pembrokeshire

e5 bakehouse sourdough, butter, Dorset sea salt 5

Olives 4.5 Smoked almonds 4

Lobster croquettes 9

Dorset

Diver scallops, cauliflower puree, bacon crumb (GFA) 12.5

Orkney - Scotland

Smoked haddock, hollandaise, crispy hen's egg 12.5

Peterhead - Scotland

Crab rice, claw, samphire 14.5/21

Dorset

Crispy cuttlefish, aioli 12.5

Brixham - Devon

Heritage tomato panzanella (Ve, GFA) 8.5

Isle of Wight

Balsamic beets, whipped goat's cheese, walnuts, watercress (V, GF) 11

Daily Landing's - See today's blackboard

Fish & chips 18.5

Peterhead - Scotland

Cod fillet, artichoke puree, clams, samphire, potato gratin (GFA) 22

Peterhead - Scotland

Plaice, café de Paris butter, artichoke (GFA) 19

Plymouth

Mussels mariniere, e5 sourdough (GFA) 16

St Austell Bay - Cornwall

Confit pork belly, romesco, green beans (GFA) 20

Hampshire

Beef cheek ragu, creamed mash, wild garlic salsa verde 23

Norfolk

Wild mushroom risotto, parmesan (V, VE*) 15

Cheeseburger, beer onions, pickle 11.0

Suffolk

Coriander & chickpea burger (V, VE*) 11.0

Skinny fries 5.0

Charred leeks, thyme crumb 5.5

Roasted artichoke 6.0

(GF) Gluten Free (GFA) Gluten Free on Request (V) Vegetarian (Ve) Vegan

PLEASE NOTIFY A TEAM MEMBER OF ANY ALLERGENS OR DIETARY REQUIREMENTS WHEN YOU ORDER

A discretionary 10% service charge will be added and goes directly to our amazing front of house and back of house teams.

