



ROCK OYSTERS

Maldon, Essex, England (3)/(6)	9.0/18.0
Jersey, Channel Islands, England (3)/(6)	9.5/19.0
Rock Selection (6)/(12)	18.0/36.0
shallot vinegar, tabasco & lemon	

SHELLFISH

Fruits de Mer platter	47.0
Rock oyster selection (6)	
Jersey (3) Maldon (3)	
Dressed Dorset crab	
Shell on Atlantic prawns 200gr	
Shetland mussels 200gr	
Dorset cockles 200gr	
Dorset queenie scallops (6)	12.5
garlic butter & smoked bacon crumb (gf*)	
Chargrilled tiger prawns (4)	12.5
garlic & parsley butter (gf)	
Handpicked Dorset crab	15.0
house mayonnaise & sourdough (gf*)	
Shell-on Atlantic prawns (200gr)	8.5
ancho chilli mayo (gf)	
Nocellara olives	4.5
Market fish & seasonal specials	m/p
please have a look at today's special board	

Crispy Peterhead cod cheeks	7.0
chilli mayo	
Pickled Cornish mackerel	6.5
caponata, shallots & sourdough (gf*)	
Salt & pepper fried squid	7.0
chilli, spring onion, garlic & honey ketchup (gf)	
Chargrilled butternut squash	7.5
'Fetish' tomato, chilli, onion, balsamic (gf/v/vg*)	
Mixed beetroot & endive salad	7.5
walnut, orange & fennel (gf/v/vg)	
Beer battered south coast haddock fillet	14.5
triple cooked chips, mushy peas & tartare	
Cockle & Mussel 'mariniere' (600gr)	14.5
garlic, parsley, white wine & cream (gf*)	
Grilled Galician octopus	18.0
squash, chorizo, crushed potatoes & dukkah (gf)	
Pan-fried gilt head bream fillet	14.5
ruby beetroot risotto (gf)	
Guinness braised beef shin	14.5
champ mash, gremolata (gf)	
Pea & mint risotto	12.5
courgette, chilli & 'Fetish' (gf/v/vg*)	
28-day aged beef burger	9.0
caramelised onion, gherkins, ketchup & mustard	
Fried halloumi burger	8.5
Avocado & mint mayo (v)	
Steakhouse fries	4.0
Sweet potato fries	4.5
Tenderstem broccoli, walnut & chilli	4.5
New potatoes, herbed butter	4.0
Green salad	4.0

DESSERTS

Dark chocolate delice	6.0
berry compote (gf)	
Vanilla cheesecake	6.0
salted caramel	
Vanilla ice cream	2.0
(scoop) (v/gf)	
Lemon sorbet	2.0
(scoop) (vg/gf)	
Espresso martini	9.0
Absolut vodka - Kahlua - Espresso	
Muscat, Beaumes De Venise FR 75ml	5.25

SIGNATURE-COCKTAILS

Negroni Bianco	9.5
Beefeater gin - Luxardo Bianco - Dolin Vermouth	
Mandarin Fizz	8.75
Mandarin infused Absolut vodka - St Germain - sparkling elderflower tonic	
Blueberry Spritz	8.75
Bombay Sapphire gin - Blueberry & lavender syrup	
Lemon Juice - Rose Lemonade	
Magri's Punch	9.25
Havana special - Homemade falernum - Pineapple - Lime Juice - Angostura bitters	
Rhubarb & Raspberry Spritz	8.75
Havana 3 - Aperol - Raspberry & Rhubarb Sherbet - Fevertree tonic	

@thevicmileend

v = vegetarian | vg = vegan | gf = gluten free | * can be amended to dietary needs

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