



Naked Seafood

Available 12.00 - 22.00

	£
Cumbræ Oysters shallot and red wine vinegar, Asian or citrus dressing	9.00
Frutti Di Mare West Coast Langoustines, Cumbræ Oysters, Anstruther Lobster, Pittenweem crab	12.50
Shetland Mussels white wine, shallot, garlic, parsley and cream	12.50
Hand Dived Ardnamurchan Scallops baked in the shell Asian style	13.00
Hand Dived Ardnamurchan Scallops Lardo di Colonatta I.G.P, new season peas, wild garlic	13.50
Anstruther Lobster grilled with garlic butter, aioli or sauce vierge	14.00
Scottish West Coast Langoustines grilled with garlic butter or lemon and EV oil	8.50
Organic Shetland Smoked Salmon lemon, black pepper, shallot add English Exmoor caviar /5g	15.00

Cicchetti

Traditional Italian Snacks

Prosciutto San Daniele	7.00
Lardo di Colonatta I.G.P	7.00
Salame Finocchina	4.00
Grilled clams, garlic and parsley breadcrumbs	4.00
Fritto misto, mixed small fried fish	9.00
White anchovies in olive oil	5.00
Baccala salt cod croquettes	4.00
Aged Parmigiano Reggiano	4.00
Olives	3.00

Contorni

Sides

Boulangere potatoes	5.00
Fennel, green beans and anchovy salad	6/8.50
Insalata Primavera	
Spring vegetable salad	6/8.50
Puntarella leaves, pear, walnut & honey	6/8.50
Burrata, vine tomatoes and basil	6/8.50

Dolci

Desserts

Crema Catalana with Blood Oranges	7.50
Tiramisu, Coffee cream	8.50
Almallfi Lemon Tart with poached Rhubarb	8.50
Zabaglione, roasted Figs, Honey and Almonds	7.50
Sgroppino Venetian lemon sorbet cocktail	7.50

Cheese

3 Cheese £9.56 | 6 Cheese £14.5

Moliterno al tartufo
Grana Padana
Gorgonzola Dolce
Pecorino Sardo
Ragstone
Anster

All of our fish is sustainably sourced from our local fisherman | A full list of allergens available

