

APPETISERS

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| • Hummus
<i>Silky house-blend chickpea hummus with olive oil & warm pita</i> | £4 | • Ajvar & Chilli Olive Oil
<i>Roasted red pepper relish with chilli-infused olive oil & crusty bread</i> | £3 |
| • Olives
<i>Marinated selection of Mediterranean olives with herbs & citrus</i> | £3 | • Appetiser Platter
<i>Feta cheese, hummus, olives, and ajvar, served with pita</i> | £10 |
| • Basket of Bread
<i>Freshly baked artisan bread served with butter</i> | £4 | | |

STARTERS

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| • Fresh Oysters (each)
<i>Fresh — Served on ice with lemon, mignonette & sea herbs</i>
<i>Grilled — Topped with garlic, parsley & browned butter crust</i>
<i>(Available individually or by the half-dozen)</i> | £4 | • Shrimp Cocktail Royale
<i>Succulent shrimp in our refined Marie Rose, with sliced jumbo prawns for dipping & crisp baby gem</i> | £9 |
| • Fresh Oysters (half a dozen)
<i>Whitstable Oysters</i> | £18 | • Whitebait
<i>Cayenne-spiced little fish, served with fresh garlic aioli</i> | £8 |
| • Grilled King Prawns
<i>Charred in garlic, lemon & parsley butter, served with seared lemon</i> | £10.5 | • Soup of the Day
<i>Chef's daily seasonal creation, served with warm bread</i> | £7 |
| • Crispy Calamari
<i>Lightly fried squid with sweet chilli & lime</i> | £10 | • Fish Chowder
<i>Creamy coastal classic with cod, onions & potatoes, finished with chives</i> | £9.5 |

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SALADS

- **Classic Caesar Salad** £12
Crisp romaine lettuce tossed in our signature Caesar dressing with shaved parmesan, garlic croutons, and a hint of anchovy — finished with cracked black pepper, lemon, and topped with grilled chicken breast
- **Beetroot and Goats Cheese** £8
Roasted beetroot and creamy goat's cheese served on a bed of fresh mixed leaves with a light house dressing
- **Greek Salad** £8
A vibrant Mediterranean classic — ripe tomatoes, cucumber, onions, feta & olives, on seasonal leaves with extra virgin olive oil

SIDES

- **Chips — Classic / Skinny / Sweet Potato** £5
Hand-cut classics or golden skinny fries / sweet potato for a touch of indulgence
- **Mashed Potato** £5
Creamy, buttery mash — the ultimate comfort
- **New Potatoes** £5
Gently steamed & tossed with sea salt and fresh herbs
- **Halloumi Fries** £6.5
Crisp-fried halloumi with a lemon wedge for balance
- **Onion Rings** £4
Light and crunchy with a golden beer-style coating
- **Grilled Vegetables** £5
Charred seasonal vegetables finished with herbs and olive oil
- **Salad** £4
Green Salad — Fresh leaves in a herb dressing | Tomato & Onion Salad — Marinated & refreshing | Coleslaw — Creamy and crunchy
- **Spinach (Creamed / Steamed)** £4
A nourishing classic — choose bright & fresh or rich & velvety
- **Peas — Mushy or Garden** £3
A British tradition — rustic or crisp & sweet
- **Curry sauce** £3
- **Pickled Vegetables** £3.75
Sharp and bright — gherkins or pickled onions
- **Sauces** £0.5
Chilli Mayo / Garlic Mayo

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MAINS

TRADITIONAL FRESH FISH & CHIPS

All fish can be grilled or fried in your choice of traditional batter, panko, matzo or gluten-free.* Served with your choice of side.
Please note: Fish may contain some small bones.

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| • Cod
<i>Firm, flaky and delicately flavoured — the definitive classic</i> | £25 | • Salmon Fillet
<i>Rich and full-flavoured, perfect char on the grill</i> | £27 |
| • Haddock
<i>Lean white fillet with pearly flakes and clean, ocean-fresh taste</i> | £24 | • Seabass 6/800
<i>Served whole or filleted, brushed with herb oil and lemon</i> | £30 |
| • Plaice Fillet
<i>Tender and mildly sweet — a coastal favourite</i> | £25 | • Skate Wing
<i>Melt-in-the-mouth texture; finished with browned butter, capers and sea herbs</i> | £24 |
| • Newlyn Bay Dover Sole 20/24
<i>Lean white fillet with pearly flakes and clean, ocean-fresh taste</i> | £47 | | |

SEASHELL SPECIALS

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| • Seafood Stew — Fennel & Tomato
<i>Mussels, prawns and market fish gently simmered with fennel, in an aromatic tomato broth, served with warm crusty bread</i> | £18 | • Moules Marinière
<i>Classic shallots and herbs, with fresh bread</i> | £17 |
| • Breaded Scampi
<i>Scottish langoustine tails, golden-fried with lemon</i> | £17 | • Fish Pie
<i>A comforting trio of salmon, cod and haddock under cheesy mash</i> | £16 |
| • Popcorn Cod
<i>Crispy panko bites of prime cod loin, with chips</i> | £17 | • Octopus a la Plancha
<i>Chargrilled octopus with smoked paprika & lemon, served over crushed new potatoes and a bright salsa verde</i> | £20 |
| • Fish Cake
<i>Prime cuts of salmon, cod and haddock, soft-poached egg and velvety hollandaise</i> | £17 | • Steak Sandwich
<i>Seared bavette with caramelised onions, rocket and peppercorn-horseradish mayo in toasted ciabatta, served with chips and house pickles</i> | £20 |
| • Fish Goujon Burger
<i>Crisp cod goujons in brioche with tartare, lettuce and chips</i> | £14 | • Tiger Prawns (5)
<i>Plump tiger prawns sautéed w/ garlic and brown butter, finished with lemon and parsley</i> | £16 |

*Gluten-free option may contain traces of gluten. Fried in vegetable oil containing genetically modified soya.
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DESSERTS

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| • Vanilla Cheesecake
<i>Silky and rich, with a bright winter berry compote</i> | £7 | • Sticky Toffee Pudding
<i>Dark toffee sponge, glossy butterscotch sauce; cream or ice cream</i> | £7 |
| • SeaShell Apple Pie
<i>Buttery pastry and spiced apples, served with cream or ice cream</i> | £7 | • Ice Cream / Sorbet (3 scoops)
<i>Vanilla / Chocolate / Strawberry / Pistachio & Almond (subject to availability)</i> | £4 |
| • Chocolate Fondant
<i>Warm, molten-centre chocolate pudding with pistachio ice cream</i> | £7 | | |

HOT DRINKS

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| • Single Espresso | £3 | • Cappuccino | £4 |
| • Double Espresso | £3.5 | • Americano | £3.5 |
| • Latte | £4 | • Tea
<i>Breakfast tea, Earl Grey, Chamomile, Peppermint</i> | £3.5 |
| • Flat white | £3.5 | | |

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BEER

DRAUGHT

HALF PINT / PINT

- London Pride £4.25/7.5
- Peroni £4.25/7.5
- Posh Lager £4.25/7.5
- Work IPA £4.25/7.5
- Shandy £4.25/7.5

BOTTLES

- Corona £5.5
300 ml
- Peroni Zero £5.5
300 ml
- Guinness £5.5
440ml

CIDER

500 ml

- Cornish Orchard £7.5
Pear / Berry's / Golden

SOFT DRINKS

- Coca Cola / Diet Cola £4.25
- Fanta Orange £4.25
- Sprite £4.25
- Appletiser £4.25
- Fentimans Lemonade £4
- Ginger Ale £5.5
- Still Water £3.5/5
300ml / 750ml
- Sparkling Water £3.5/5
300ml / 750ml

COCKTAILS

- Aperol Spritz £11
- Cuba Libre £11
- Gin & Tonic £11
- Mimosa Cocktail £11

SPIRITS

- Whiskey £7.5/12.5
- Rum £6.5/10.5
- Gin £6/9.5
- Vodka £6.5/11.5

WINES

WHITE

175ml / 250ml / bottle

- Chardonnay, Hamilton Heights
South Eastern, Australia £8 / 11 / 30
- Pinot Grigio Ca' Luca
Veneto, Italy £7.5 / 10.5 / 28
- Sauvignon Blanc, Turning Heads
Marlborough, New Zealand £10 / 13 / 35
- Chablis Domaine Séguinot-Bordet
Burgundy, France £11 / 15 / 44
- Vinho Verde Barrete, AB Valley
Minho, Portugal £32
- Marsanne Viognier, Roche de Belanne
Languedoc, France £33
- Picpoul de Pinet, Domaine Morin
Languedoc, France £36
- Sancerre, Domaine André Neveu
Loire, France £43

ROSÉ

175ml / 250ml / bottle

- Pinot Grigio Rosato, San Antini
Sicily, Italy £7.5 / 10.5 / 29
- Crazy Topez Rose, Domaine Topez
St Tropez, France £10 / 13 / 35

RED

175ml / 250ml / bottle

- Pinot Noir, Sensas d'Oc
Languedoc, France £8.5 / 11.5 / 32
- Merlot Reserve, La Vigneau
Languedoc, France £8.5 / 11.5 / 32
- Malbec Punto Alto
Mendoza, Argentina £8 / 11 / 30
- Château Bechereau, Lalande de Pomerol
Bordeaux, France £38

SPARKLING

20cl / bottle

- Prosecco Spumante, Azillo NV
Veneto, Italy £10 / 29
- Champagne Lombard Extra Brut
Champagne, France £35
- Cava Rosato Brut Organic £34