



# Osters

By Lovage

## Snacks

Lindisfarne Oysters - Shallot vinegar, lemon Watermelon and lime granita Grilled, creamy samphire, pangrattato	4 each / 6 for 20
Pink lane Sourdough with a selection of butters	5
Pink Lane Focaccia, mixed olives, extra virgin olive oil	6
Seasonal Pickles, dill emulsion	6
Padron peppers, harissa butter bean puree	6

## Small plates

Tempura soft shell crab, taramasalata, smoked pickled cauliflower	13
Burrata, heritage tomatoes, peach, pesto, basil dust	12
King Prawns, nduja ragu with Pink Lane focaccia	15
Scallops, carrot & corn puree, black pudding, beurre blanc	18
Lobster ravigoli, fish cream, samphire, bottarga	17
Tempura tuna sushi roll, onuga caviar, togarashi spice	12
Cornish sardines, spiced lemon rub, orange, fennel	11
Tuna tartare, spring onion, citrus, sesame ponzu, avocado	16

## Mains

English blue fin tuna steak, seasonal greens, beurre blanc	30
Moussaka, cuttlefish ragu, julienne crispy chips	22
Crab Linguine, harissa, tenderstem broccoli	22
Grilled cod, artichokes a la polita, fennel & fava bean puree, lemon gel	26
Beer battered Haddock, hand cut chips, crushed minted peas, tartar sauce	19
Chalk stream trout, heritage tomatoes, roast beetroot, avocado, coriander	25
Roast monkfish, butternut squash, chestnut puree, peppercorn sauce	34
R&J Sirloin Steak, peppercorn sauce, heritage tomatoes, hand cut chips, baby gem	38
Lamb cutlets, spring pea puree, courgette, Biston farm potatoes	26
T-bone pork chop, roast romano pepper, duo celeriac, sage	20
"Imam bayildi" stuffed aubergine, feta mousse, polenta	17

## Sides

Baby new potatoes, herb butter	5
Parmesan Skinny Fries	
Mixed seasonal greens	
Beetroot, sumac yoghurt	
Roasted Hispi with harissa, crispy onions	

Please let us know if you have any allergies or dietary requirements so we can make suitable suggestions.

A discretionary service charge of 10% will be added to your bill, service charge is shared out equally between our team members

