

# osters

By Lovage

## Snacks

Lindisfarne Oysters -	6 for 20
Shallot vinegar, lemon	4
Limoncello granita	4.5
Baked in samphire salsa verde	4.5
Pink lane Sourdough with a selection of butter	6
Pink lane Focaccia, mixed olives, extra virgin olive oil	7
Seasonal Pickles, dill emulsion	6
Padron peppers, smoked salt, lemon oil	6

## Small plates

Beetroot cured organic salmon, focaccia, trout roe	13
Scottish squid, roasted peppers, romesco, agretti	12
Burrata, heritage tomatoes, basil oil, pecorino crisp	12
Fresh water king prawns, Calabria nduja, lime and feta	14
Crispy smoked mackerel, chicory, gem, anchovy dressing	13
Prawn and crab ravioli, seaweed cream, bottarga	16
Cornish Sardines, chicory fennel salad, lemon dressing	13

## Mains

Cuttlefish ink risotto, mussels, prawns, crab salad	23
Grilled Octopus, warm romesco, padron, grilled broccoli	28
Stonebass, sweet potato, feta, roast peppers, coriander	28
Scottish Plaice, Brown shrimps, samphire, capers, butter sauce	32
Skrei cod, butternut squash, pea puree, asparagus, cavolo nero	24
Lemon and paprika, bbq chicken breast, new potatoes, courgette pickled	26
Roasted sweet potato, whipped beetroot tofu, dried shallots	18
R&J sirloin steak, seaweed butter, hand cut chips, baby gem, peppercorn	36

## Sides

Baby new potatoes, herb butter	6
Parmesan skinny fries	6
Miso butter roasted courgettes	7
Grilled asparagus, seaweed butter, bergamot lemon	8

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