

SNACKS

SEAN BARTON
RED HANDS
OIL ON CANVAS, 2018



PICKLES 10 GF / VGN

garlic / chile flake

BUTTERED OYSTER CRACKERS 8 VEG

espelette pepper / sea salt

OLIVES 12 GF / VGN

orange / thyme / manzanilla sherry

LOCAL OYSTERS 28 GF

apple horseradish mignonette /

celery leaf

CHEESE PLATE 19 VEG

rotating selection / fig /

spiced walnuts

CABBAGE SALAD 15 VGN

miso / scallion / black sesame

SHRIMP COCKTAIL 24 GF

spicy cocktail sauce /

marie rose / lemon

STEAK TARTARE* 26

creme fraiche / dijon /

capers / egg yolk

TARTINES

ROASTED MUSHROOM CONSERVA 23 VEG
sweet garlic / preserved lemon / red
onion marmalade

DUNGENESS CRAB SALAD 39

lime / chili / thai basil /
smashed cucumber

TUNA NDUJA* 28

calabrian chili / herb salad / very
local honey

CHICKEN LIVER MOUSSE 25

marionberry jam / gianduja glaze /
toasted hazelnuts

DRUNKEN COOKIES 12 VEG

chocolates / banana liqueur / sea
salt / served with ice cold milk

* Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
of foodborne illness.