

Oysters

Portfilly, Carlingford or Lindisfarne depending on availability

Served raw with shaved ice mignonette 6
Roasted like a snail in garlic and parsley 6.5
Roasted in French onion soup with a thin slice of Comté 7
Lightly pickled, served cold with Nam jim 6
Fried and coated in a smoked watermelon hot sauce and lime 7

Crustaceans

All our shellfish is denatured at -80c for texture and pasteurisation

Denia prawn - bone marrow and truffle 19
Lobster - cooked lightly over wood with Thai bisque +/- 100g 28
Chilli Crab - slow cooked egg yolk, barbecue cinders 25

Fish

Turbot - line caught, cooked on the bone
lychee and horseradish ketchup, fish gravy 36
Whole roasted head available on request (subject to availability) 29

Skate wing - basted in marine plankton butter,
croutons and brown shrimp 26

John Dory - steamed in kombu, lobster knuckle Laksa 29

Kuzu dumplings

Gluten free fried croquettes made from Comté, Gruyère and Beaufort

A5 Beef - mustard and caviar 18
Tuna belly - Fishermans Friend, blackcurrant, pickled wasabi leaves 16
Sea urchin - brown butter and tamari 18

Small plates

Scallop, hand dived - warmed in foie gras fat and Gordal olive juice 19
Tuna loin - served raw with mussel shaved ice, tomato jelly and sansho pepper 16
Hake throats - cooked in a sauce of their swim bladders and Iberico ham 18
Hamachi - raspberry vinegar and smokey hot A5 beef fat 15
Octopus - heavily charred with pork rib sauce and salted anchovy 17

Meat

Single serving

Beef - braised short rib, smoked eel,
ethical foie gras, salt and vinegar rice and chips 42

For 2-4 people

Duck - hung and aged for 10 days on the neck,
cooked Cantonese style with crispy leg and strawberry hoisin 34pp

Dessert

Lemon top - lemon curd ice cream,
milk sorbet, Amalfi lemon shaved ice (v) 13

Smoked Vanilla soft serve
Oscietra caviar, duck caramel sauce 27

Soufflé - lychee, blackcurrant leaf and Gewürztraminer
chocolate sorbet (v) 16

Vegetarian

Black truffle and pickled walnut croquettes 8

Tomato tartare - Gordal olive juice, vanilla granita 14

Enoki donburri - tempura rice bowl, fermented strawberry hoisin,
pickled shiitake and crispy onions 22

Plankton vichyssoise - slow cooked egg, seaweed caviar 27

Caviar Service

Exmoor caviar

Plankton flatbread, potato crisps, sour cream

20g Oscietra 78

20g Royal Beluski 70

Caviar Donburri - fresh wasabi, virgin soy

Royal Beluski 10g 39

Seaweed caviar 20g (v) 10g 17

R A B D N A S O H C Y S P.

A RESTAURANT BY
MICHAEL OHARE