Menai Oyster with Sorrel	3.8
Grilled Bread	
Anchovy	8
Girolles & Berkswell	9.5
Fresh Chorizo	5.5
Grilled Peas & Peppers	8.5
Spider Crab Toast	9.5
Langoustines	12.5
Young Leeks, Walnut & Fresh Cheese	11.5
Velvet Crab Soup	12
Moorland Beef Tartare	12
Grilled Mackerel with Soused Tomato	12.5
Lamb Chop with Grilled Sweetbreads	14.5
Plaice 'pil-pil' with Cockles	21.5
Roast Duck Rice	25
John Dory	31 / 38
Lemon Sole	36
Mutton Chop with Offal Sausage & Beans	31
Beef Sirloin	64
Beef Rib	90
Whole Turbot	150 (3-4)
Bread & Burnt Onion Butter	4.5
Smoked Potatoes	7.5
Flourish Salad	7
Red Peppers	8
Wood Roasted Greens	8
St Jude & Peach	9.5
Burnt Cheesecake & Nectarine	8
Caramel Cream	6.5
Olive Oil Ice Cream & Fig Leaf	5.5

Our fish is wild, native and is sustainably caught by day boats using targeted and specific methods of fishing. We continue to pursue our vision of traceability and the commitment to a responsible understanding of sourcing and stock levels.
Please do ask about allergens & inform us of dietary requirements.
A 12.5% discretionary service charge will be added to your bill. 100% of all tips go to our team.

Mae ein cynnyrch i gyd o Brydain a ein pysgod yn wyllt, yn frodorol, ac fe'u delir yn gynaliadwy gan gychod bach sy'n pysgota'n ddyddiol. Maent yn defnyddio dulliau pysgota rhwydi sy'n benodol ac wedi'u hanelu.
Holwch ynglŷn ag unrhyw alergeddau neu ofynion dietegol.
Ychwanegir 12.5% o dâl dewisol am y gwasanaeth at eich bil. Mae'r holl dipiau mewn arian parod neu ar gerdyn yn mynd i'n tîm.

SPARKLING

J.Laurens, Cremant de Limoux, Languedoc, France NV	10.5 / 52
Michel Gonet, 'Fravaux' Blanc de Noir, Champagne, France NV	16 / 80

SHERRY & JURA

Maestro Sierra, Fino, Jerez, Spain NV 750ml	9 / 59
Lustau, Amontillado, Almacenista 'Jose-Luis Gonzales Obregon' NV 500ml	16 / 78
Lustau, Palo Cortado, Almacenista 'Pino y Cia', Jerez, Spain NV 500ml	16 / 78
Lustau, Almacenista 'Pata de Gallina' Oloroso, Jerez, Spain NV 500ml	16 / 78
Jean Macle, Côtes du Jura 'Tradition', Jura, France 2014 (Coravin)	18 / 89

WHITE

Quinta do Ermizio, 'Chin Chin' Vinho Verde, Portugal 2021	6.5 / 28
Lyrarakis, Plyto, 'Psarades', Crete, Greece 2020	8 / 40
Celler del Roure, Blanco 'Cullerot', Valencia, Spain 2020	8.5 / 45
Aphros, Loureiro, Vinho Verde, Portugal 2020	9.5 / 47
Ca' di Mat, 'Valautin' Albillo Real, Sierra de Gredos, Spain 2019	12 / 60
Krasna Hora, Sav. Blanc, Barrel Selection, Czech Republic 2019	14 / 71
Koehler-Ruprecht, Riesling Spatlese Trocken, Pfalz, Germany 2018 (Coravin)	15 / -
Hatzidakis, 'Nykteri' Assyrtiko, Santorini, Greece 2017 (Coravin)	21 / 101
Dard & Ribo, Crozes-Hermitage, N. Rhone, France 2019	22.5 / -

ROSÉ

Thymiopoulos, Xinomavro Rosé, Naoussa, Greece 2020	9 / 45
Can Sumoi, 'La Rosa', Penedes, Spain 2021	11 / 56

RED

Gonzalo Gonzalo, Tinto 'Gran Cerdo', Rioja, Spain 2020	6.5 / 28
Cros Marcillac,'Lo Sang del Pais'; South West, France 2019	8 / -
Guimaro, Tinto, Ribeira Sacra, Spain 2019	9.5 / 47
Envinate, 'Albahra', Castilla-La Mancha, Spain 2020	10 / 50
Roches Neuves, Saumur-Champigny, Loire Valley, France 2021	11 / 56
Fatalone, Primitivo Riserva, Puglia, Italy 2019	12 / -
Domaine de Montcalmes, Larzac Rouge, Languedoc, France 2018	17.5 / 86
Domaine de la Tournelle, Arbois 'Cul de Brey', Jura, France 2016 (Coravin)	21 / 105
Olga Raffault, Chinon 'Les Barnabes', Loire Valley, France 2010 (Coravin)	22.5 / 111

SWEET WINE & SHERRY

Maestro Sierra, PX, Jerez, Spain NV 750ml	9.5 / 66
Clos Cancaillau, La Dernier Carre, Jurancon, South West, France 2014	10 / 64
Samos, Muscat 'Nectar', Samos, Greece 2014 500ml	13 / 62
Chateau Climens, Barsac 'Cypres de Climens'; Bordeaux, France 2015	19 / 114
Argyros, Vin Santo 4yo, Santorini, Greece 2013 500ml	24 / 108
Emmerich Knoll, Trockenbeerenauslese, Kamptal, Austria 1998 500ml	29 / 116