

BOAT YARD



OYSTERS Colchester Rocks

any 3 for £8.50 or 6 for £15

Naked as it comes
Hot chilli and lime
Dirty pickle juice

Bloody bloody mary
Boujis keta caviar (+£1)
Kaki yuzu and ginger

COOKED 3 oysters, cooked in the half-shell with XO and crispy shallots **served warm £10**

SNACKS

Sourdough and seaweed butter **4**
 Crispy fish skins, samphire aioli **4.5**
 Gordal Olives | green, Catalunya, Spain **4**
 Kalamata Olives | black, Aragón, Spain **4**
 Smoked almonds | Catalunya, Spain **5**

TINS

Served with malted sourdough and pickles
 → Ortiz tuna fillet in escabeche 112g **7.50**
 → Boquerones in oil and vinegar 130g **8.50**
 → Smoked anchovies 100g **9**
 → Ortiz sardines 140g **7.50**

CAVIAR

Keta caviar, creme fraiche, horseradish,
 pickled cucumber, sourdough **£12**

SMOKED + CURED

See blackboard for today's fish selection

SMALL PLATES & STARTERS

Cockle Popcorn, saffron aioli **6.5**
 Grilled Galician octopus, couscous and lentil salad **12**
 Anchovy rarebit **8**
 Cured ceviche of the day, lime juice, salt **9**
 Baked Crab Royale **9**
 Crevettes, pastis, garlic butter **9**

Tartare of aged Sussex beef,
 oyster cream, crispy shallots **11**

Grilled candy beetroot, goat's cheese, walnuts (v) **8**
 Orange, fennel, black olives, red onion, pecorino (v) **8.5**
 Heritage carrot som tum, chilli, lime, peanuts (ve) **8**
 New potato, seaweed and brown shrimp salad **7.5**

MARKET FISH

See blackboard for today's fish specials

LOBSTER

Sustainably farmed lobsters,
 served with seaweed salt chips and salad

Half Baked lobster
 served warm in the shell
 with garlic butter
£25

Lobster Roll
 in brioche, saffron aioli,
 watercress
£16

SIDES

Seaweed salt fries **4**
 Truffle and parmesan fries **5.5**
 New potatoes, garlic butter **4**
 Broccoli, chilli, garlic **4**

SURF 'N' TURF

Aged organic fillet steak from Montague Farm in Pevensey
 served with seaweed salt chips and salad

Choose your surf

→ Crevettes in garlic and pastis butter **£34**
 → Grilled Oysters (3) with XO and crispy shallots **£38**
 → Baked lobster half in the shell with garlic butter **£50**
 → fillet steak solo **£29**

The Ultimate Surf 'n' Turf for 2 to share

Fillet steak, half lobster, crevettes, 3
 grilled oysters, parmesan truffle chips,
 salad **£65**

ASHORE

Produce from the land

Pasta picada

"pasta con sarde a mare"
 Spaghetti, fennel, saffron, golden raisins (ve) **8.5 | 14**
 → add smoked anchovies **4.5**

Burrata

Whole buffalo burrata, lentil and couscous salad,
 chargrilled tenderstem broccoli, pine nuts (v) **15**
 → add boquerones **4.5**

Aperitifs

Champagne
 Paul Deville, NV, Champagne **12**

Pet Nat
 Ask about today's **8.5**

Sea Salt Negroni
 gin, campari, vermouth, sea salt **8.5**

Manzanilla Sherry
 Gabriela Sanchez, Jerez **6**



Dessert Glasses

Lemon and elderflower posset,
 strawberry compote, candied
 hazelnuts **7**

Chocolate and pistachio mousse,
 honeycomb (ve) **7**

Ice cream, sea salted caramel
 sauce (v) **6**

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Today's cheese
 see blackboard

Dessert wines

Monbazillac **6**
 Moscatel Dorado Sherry **6**
 Oloroso Sherry **7**
 Vin Jaune **9**

Allergies as dishes are freshly prepared, they may come into contact with CELERY, GLUTEN, EGGS, SOY, PEANUTS, TREE NUTS, MILK, FISH, CRUSTACEAN, MOLLUSCS, MUSTARD, SESAME. Please speak to a member of staff.