

September to October

FRESH ROPE GROWN MUSSELS

Harvested from the pristine waters of Scotland's Shetland Islands and Devon's River Teign, our top tier mussels are plump, tender and offer a mild, slightly sweet flavour.

Moules Marinière Small £13.00
Main £22.00

A French classic – fresh mussels simmered in white wine, cream, shallots and garlic butter. Served with toasted sourdough.

**Thai Green
Mussels** Small £13.00
Main £22.00

Mussels prepared in a rich, Thai-inspired coconut and lemongrass broth. Served with toasted sourdough.

**Bloody Mary
Mussels** Small £13.00
Main £22.00

The chef's favorite – mussels cooked with chorizo, tomato juice, vodka, chilli and shallots for a bold and zesty twist. Served with toasted sourdough.

