



SHARING PLATES



DRINKS



BITES

OYSTERS (GF) | 4 EACH / 3 FOR 10
Cucumber & Jalapeño Dressing

TARAMASALATA | 6
Sourdough & Chive Oil

SOURDOUGH & ANCHOVY BUTTER | 4

SEA

FISH TACOS (GF) | 8
Smoked Mackerel, Summer Salsa, Chili

CRAB ON FRIES (GF) | 10
Skinny Fries, Salcombe Crab Mayo*, Nori, Spring Onion

FISH CAKES (GF) | 10
Danish Fish Cakes, Cucumber Salad, Curried Mayo

CRAB MAC & CHEESE | 10
Salcombe Brown Crab, London Raclette & Oglesfield

GRILLED OCTOPUS (GF) | 10
Polenta Chips, Truffle, Gremolata, Pickled Fennel

TUNA TARTARE (GF) | 10
Avocado, Grapefruit Tiger Milk, Sugar Snap

SALMON POKE | 12
Orkney Organic Salmon, Wild Rice, Edamame, Wasabi Peas, Avocado, Pickled Shitake, Black Sesame

GIANT JERK SHRIMP | 14
Pineapple Chow Chow, Jerk Mayo

LAND

CHICKEN WINGS (GF) | 8
Caramel, Sesame

SKIRT STEAK (GF) | 12
Grilled Sliced Steak, Mushrooms, Lemon Crème Fraîche

PLANT

BANG BANG CUCUMBER (GF)(VG) | 6
West Indian Dressing

NOT SO 'SIDE' SALAD (GF)(VG) | 6
Radicchio, Pumpkin Seeds, Orange

DAIKON SALAD (GF) | 6
Daikon Papperdelle, Oyster Mayo, Hibiscus

GRILLED GREENS (GF) | 6
Seasonal Greens, Anchovy Butter

FRIES (VG) | 4
Skinny Fries, Cajun salt



SWEET

BLUEBERRY CHEESECAKE ICE CREAM SANDWICH | 6
Ricotta Ice Cream, Blueberry Jam, Old Winchester Cheese

HACKNEY ICE CREAM | 4 (two scoops)
Please Ask Server For details

COCKTAILS



ENGLISH MULE | 6
ELLC Gin, Ginger, Lime

APEROL SPRITZ | 6
Aperol, Sparkling Wine, Orange

BERMUDA PUNCH | 6
Rum, Pineapple, Orange

BOURBON LEMONADE | 6
Bourbon, Lemonade, Lemon

RAMONA | 8
Grapefruit Spritz

SKYE'S THE LIMIT | 10
Talisker, Lillet Blanc, Sage

SEASIDE NEGRONI | 10
ELLC Gin, Lillet Blanc, Campari, Orange

SALCOMBE G&T | 10
Salcombe Gin, Sea Mist, Tonic, Grapefruit

CLAW BLOODY MARY | 10
ELLC Vodka, Smoked Tomato Juice, Hot Sauce

WINE

WHITE	125	175	500	750ml
Pinot Grigio, Tenuta Aurea, Italy	5	6.5	18	/
Vioignier, Combe Rocher, France	5.5	7	20	30
Sauvignon Blanc, Deux Moulins, France	6	7.5	22	33
Bodegas Ochoa Blanco, Spain	7	8.5	24	35
Macon Villages, Domaine Cateaux, France	9	12	35	50
RED				
Beaujolais, Domaine St Cyr Kanon, France	6.5	9	25	/
Nature Petit Roubie, France	7.5	11	31	45
Malbec Reserve, Carla Chiaro, Argentina	8	12	32	47
Casinni, Bordeaux, France	8.5	13	34	49

ROSE/ ORANGE	125	175	500	750ml
Chateau de Chausse, Provence, France	8	11	32	45
Cantina Marilina, Sketta Grecanico, Italy	8	11	32	45

SPARKLING	125	175	500	750ml
Terra Serena Prosecco DOC	6	/	/	35
Bernard-Massard Cuvee Brut, Luxembourg	9	/	/	53
Claude Renoux Brut Champagne, France	/	/	/	75

NO BOOZE

Lime Spritz	4
Gingerella / Lemonade / Orangeade	3.5
Coke / Diet Coke	3.5
Orange Juice	3
Still / Sparkling (750ml)	4

BEER

DRAUGHT	125	175	500	750ml
Harbour Lager 4%	4.5			
Wild Beer Pale Ale 4.2%	4.5			
CANS				
Villages, 'Whistle' Pilsner 4.4%	6			
Wild Beer, 'Yokai' Citrus Ale 4.5%	7			
Magic Rock, 'Saucery' IPA 3.9%	6.5			
Harbour, 'Antipodean' IPA 5.5%	6.5			
Urban Orchard Cider 4.5%	6.5			

HARD LIQUOR

East London Liquor Gin/ Vodka	4
Salcombe Gin	5
Johnnie Walker Black	4
Singleton Single Malt	6
Talisker Single Malt	6
Bulleit Bourbon	4.5
Appleton Dark Rum	4
Mezcal	4



ROLLS & BUNS

CRAB ROLL | 10
Salcombe Crab*, Lemon Mayo, Chives

FISH FINGER BUN | 10
Sustainable White Fish Tempura, Tartare

KFC CRAB BURGER | 12
Soft-shell Crab Tempura, Kimchi Slaw, Mayo

LOBSTER & CRAYFISH ROLL | 16
Native Lobster, Crayfish, Szechuan Mayo

LUNCH SPECIAL

ADD CAJUN FRIES & SIDE SALAD TO ANY ROLL OR BUN FOR + £3



Prices are inclusive of VAT, a discretionary 12.5% service charge will be added to your bill. If you have any allergies, please notify a member of staff. *Some of our dishes may contain shell. Our lobster oil contains crustaceans.

CLAW.CO.UK @CLAWFOOD

