

HOUSE MADE PICKLED VEGETABLES, *assorted* 13

SPANISH GORDAL OLIVES 9

SMOKED SALMON DIP, *aleppo pepper, chive, kennebec chips* 20

CHICKEN LIVER PÂTE, *mostarda, crostini* 17

LETTUCES, *herbs, pistachio, parmesan* 18

JAMBON AND MELON, *chili crisp, feta, mint, sesame* 20

LOCAL ROOTS TOMATOES, *burrata, red wine vinaigrette, summer savory, sourdough croutons* 20

BILLY'S EGGPLANT, *turmeric yoghurt, tapenade, hazelnut dukkha* 17

MATIZ SARDINES, *sourdough toast, curried tomato mayo, shaved fennel salad* 19

PARISIENNE GNOCCHI, *blistered cherry tomatoes, calabrian chili, parmesan, summer savory* 33

HAMA HAMA CLAMS, *roasted sweet corn, charred corn bisque, tropea onion, cilantro, lime* 34

SOCKEYE SALMON, *salsa morita, pepita, roasted spring onion, green garlic oil* 38

ROASTED HALF CHICKEN, *smoked yoghurt, tahina, date relish, hazelnut, pomegranate molasses* 43

PURE COUNTRY PORK CHOP, *jimmy nardello peppers, turnip, coriander-ginger sauce, harissa butter* 42

FINGERLING POTATOES, *rosemary, thyme, aioli\** 10

ZUCCHINI BREAD, *crème fraîche, sea salt* 14

ETON MESS, *shiro plum, apricot jam, pistachio meringue, whipped cream* 14

ROASTED MEDJOOL DATES 10

DESSERT WINE

2022 brooks 'sweet p' riesling, or 14

THANK YOU FOR DINING WITH US!

*The Whale Wins has added a 22% service charge to all dine-in checks that is retained (100%) by the house. Gratuities are not expected, and any that are left are split amongst hourly employees only. We value your feedback and questions; please reach out to [info@eatseacreatures.com](mailto:info@eatseacreatures.com).*

\*CONSUMPTION OF RAW, UNDERCOOKED OR UNPASTEURIZED FOODS MAY INCREASE FOODBORNE ILLNESS RISK.