

CHILLED ON ICE

Periwinkles	5
Cherry Stone Clams [raw]	6
Mussels	6.5
Whelks	7
Quisquillas	7
Clams	8
Cockles	8
Razor Clams	9
Atlantic Prawns	10
Langoustines	19

CALYPSO	49
oysters, clams, cockles, mussels, whelks, langoustines + atlantic prawns	

SIMONE	95
oysters, clams, cockles, mussels, whelks, langoustines, atlantic prawns, razor clams, cherry stone clams, quisquillas, sea bream crudo + dressed brown crab	

SMALL PLATES

PAN CON TOMATE ^{VG}	5
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DEVONSHIRE CRAB BUÑUELOS saffron aioli	12.5
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SARDINE SKEWERS gordal olives salsa	12.5
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HAND-DIVED SCALLOP ^{GF} tomato sofrito, spinach, pine nuts + raisins	12.5
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OCTOPUS ROLL padron peppers, sobrasada aioli + brioche bun	14.5
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CARABINEROS PRAWN ^{GF} arbequina olive oil	18
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CLAMS [market choice] coriander pesto + sourdough	14.5
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SEA BREAM CRUDO ^{GF} black olive tapenade, pepper tartare + romesco	18
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CHARRED GEM ^V corn purée, hazelnuts + corn salsa	12
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HERITAGE CARROTS goat's curd, walnut + honey	10
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HEIRLOOM TOMATOES ^{GF} broad beans, olives, anchovies	14
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IBERICO SANDWICH salsa verde, manchego + piparra	14.5
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SARDINE SANDWICH escalivada + black olive tapenade	14.5
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CHARCUTERIE

Cecina de León	6
Salchichón de Vic	6
Salchichón de Vic with Peppercorns	6
Señorío de Montanera Lomo Doblado Ibérico de Bellota	7
Señorío de Montanera Chorizo Ibérico de Bellota	8
Señorío de Montanera Jamón Ibérico de Bellota D.O.P	14

PLANCHA

NORFOLK HISPI CABBAGE ^{GF, VG} bean stew + baby onions	16
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WHOLE MACKEREL ^{GF} moscatel, chilli + smoked paprika	18
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CORNISH PLAICE [on the bone] ^{GF} piri piri	26
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BASQUE STEW [for two] ^{GF} prawns, clams, mussels, red snapper + aromatic broth	48
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CHARCOAL GRILL

SPICED AUBERGINE ^{VG} harissa, peppers + soft herbs	16
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HALF/ WHOLE LOBSTER ^{GF} chimichurri dressing	24/48
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NEW HAVEN WHOLE JOHN DORY [for two] ^{GF} mojo verde + lemon	58
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IBERICO PORK PRESA ^{GF} celeriac, apple + seasonal mushrooms	24
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40 DAY AGED GALICIAN EX-DAIRY BONE ON RIB EYE Tomato & anchovy emulsion	80
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SIDES

WARM FAVA BEANS ^{GF, V} grated egg + herbed breadcrumbs	6
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GREEN SALAD ^{GF, VG} radicchio, avocado + soft herbs	6
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PAPAS ARRUGADAS ^{VG} mojo rojo	5
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SPICY FRIES ^{GF, VG}	5
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If you have any special dietary requirements or allergies, please let us know.
We operate as a cashless business and can only accept card payments.
A discretionary 12.5% service charge will be applied to your bill.