

CHILLED ON ICE

Periwinkles	3
Cherry Stone Clams [raw]	5
Mussels	5
Whelks	6
Quisquillas	7
Clams	6
Cockles	6
Razor Clams	9
Atlantic Prawns	9
Langoustine	14

SEABIRD PLATTERS

CALYPSO	45
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 crab	

SMALL PLATES

PAN CON TOMATE ^{VG}	4
DEVONSHIRE CRAB BUÑUELOS saffron aioli	12.5
SARDINE SKEWERS gordal olives salsa	12.5
HAND-DIVED SCALLOP ^{GF} tomato sofrito, spinach, pine nuts + raisins	12.5
OCTOPUS ROLL padron peppers, sobrasada aioli + brioche bun	13.5
CARABINEROS PRAWN ^{GF} arbequina olive oil	18
CLAMS [market choice] coriander pesto + sourdough	14.5
SEA BREEM CRUDO ^{GF} black olive tapenade, pepper tartare + romesco	18
CHARRED GEM ^V corn purée, hazelnuts + corn salsa	12
HERITAGE CARROTS goat's curd, walnut + honey	10
WINTER CITRUS SALAD ^{V GF} blood orange, chicory + monte enebro	14
IBERICO SANDWICH salsa verde, manchego + piparra	14.5
SARDINE SANDWICH escalivada + black olive tapenade	14.5

CHARCUTERIE

Cecina de León	5
Salchichón de Vic	5
Salchichón de Vic with Peppercorns	5
Señorío de Montanera Chorizo Ibérico de Bellota	6
Señorío de Montanera Lomo Doblado Ibérico de Bellota	7.5
Señorío de Montanera Jamón Ibérico de Bellota D.O.P	12

PLANCHA

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

CHARCOAL GRILL

SPICED AUBERGINE ^{VG} harissa, peppers + soft herbs	16
HALF/ WHOLE LOBSTER ^{GF} chimichurri dressing	24/48
NEW HAVEN WHOLE JOHN DORY [for two] ^{GF} mojo verde + lemon	55
IBERICO PORK PRESA ^{GF} celeriac, apple + seasonal mushrooms	22
40 DAY AGED GALICIAN EX-DAIRY BONE ON RIB EYE Tomato & anchovy emulsion	80

SIDES

WARM FAVA BEANS ^{GF, V} grated egg + herbed breadcrumbs	6
GREEN SALAD ^{GF, VG} radicchio, avocado + soft herbs	5
PAPAS ARRUGADAS ^{VG} mojo rojo	5
SPICY FRIES ^{GF, VG}	5

Consuming raw seafood and shellfish may increase your risk of foodborne illness.

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.