

# AFTERNOON SEA

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| <b>SIMONE</b>  | £30  |
| Ten chef-selected oysters  |      |
| <b>CALYPSO</b>   | £85  |
| Whelks, clams, cockles, fresh langoustines + Atlantic prawns<br>Served with Moscatel mignonette + lemon                                  |      |
| <b>COUSTEAU</b>  | £135 |
| Alaskan king crab legs, cooked crab, dressed razor clams,<br>scallop ceviche + quisquillas<br>Served with bloody mary sauce + mignonette |      |
| <b>AFTERNOON SEA</b>   | £245 |
| Simone + Calypso + Cousteau  |      |

## SMALL PLATES

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| <b>OCTOPUS ROLL</b> —padron pepper, smoked aioli, brioche bun | £15 |
| <b>PRAWN CROQUETAS</b> —lime, ginger, saffron aioli           | £6  |
| <b>PAN CON TOMATE</b> <small>VG, DF</small>                   | £4  |
| <b>FRIED BABY SQUID</b> —black garlic aioli <small>DF</small> | £9  |
| <b>TRIPLE COOKED CHIPS</b> <small>VG, GF, DF</small>          | £5  |
| <b>PADRON PEPPERS</b> <small>VG, GF, DF</small>               | £6  |

V—VEGETARIAN      VG—VEGAN      GF—GLUTEN FREE      DF—DAIRY FREE

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.