

RAW

BANDERILLA ^{DF}	£8
anchovy, quail egg, pickled onion	
SCALLOP AGUACHILE ^{DF, GF}	£12.5
coriander, avocado, tobiko	
TUNA CEVICHE ^{GF, DF}	£14
citrus, tiger's milk, cucumber	

PLANCHA

MONKFISH TAIL ^{DF}	£24
peri-peri, piperrada, coriander	
SEAFOOD RICE ^{GF}	£29
cuttlefish, prawns, saffron	
MACKEREL AJADA ^{DF, GF}	£21
moscatel, garlic, parsley	
SPIDER CRAB ^{GF}	£52
white bisque, cavolo nero, sherry	

SMALL PLATES

PAN CON TOMATE ^{VG, DF}	£4
PADRON PEPPERS ^{VG, DF, GF}	£6
Maldon salt	
PRAWN CROQUETAS	£6
lime, ginger, saffron aioli	
OCTOPUS ROLL	£15
padron pepper, smoked aioli, brioche	
CARABINERO ^{DF, GF}	£19
arbequina olive oil	
HERITAGE TOMATO SALAD ^{VG, DF, GF}	£11
piparras, gordal olives	
LEEK VINAIGRETTE ^{VG, DF, GF}	£9
pepper, togarashi, lime	
BABY ROAST POTATOES ^{VG, DF, GF}	£5
mojo rojo	
TRIPLE COOKED CHIPS ^{VG, DF, GF}	£5
spice blend	



CHARCOAL GRILL

ESCALIVADA ^{V, GF}	£9
aubergine, pepper, white onion, yogurt	
NATIVE LOBSTER ^{DF, GF} [half/whole]	£40/£70
Bloody Mary sauce, triple cooked chips	
WHOLE MARKET FISH ^{DF, GF}	£50
mojo verde, lemon	
IBERICO PORK PRESA	£24
ajo blanco, melon, chimichurri, baby gem	

SEAFOOD PLATTERS [48H PRE-ORDER]

CALYPSO ^{GF, DF}	£85
whelks, clams, cockles, langoustines, Atlantic prawns	
COUSTEAU ^{GF, DF}	£135
Alaskan king crab legs, crab, razor clams, scallop ceviche, quisquillas	
+ SIMONE ^{GF, DF}	£30
10 chef-selected oysters	
AFTERNOON SEA	£245
Simone + Cousteau + Calypso	

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

Our seafood is sourced from small independent suppliers who actively promote ocean biodiversity. If you have any special dietary requirements or allergies, please let us know.

A discretionary 12.5% service charge will be applied to your bill.
We operate as a cashless business and can only accept card payments.