

OYSTERS

Jersey No.3 Channel Isles ^{England}	£4
Morecambe Bay Cumbria ^{England}	£3.5
Maldon No.3 Essex ^{England}	£4
Maldon Kumamoto Essex ^{England}	£3.5
Perle Noire Bélon ^{France}	£6
La Lune Brittany ^{France}	£6
Fine de Claire Île d'Oléron ^{France}	£6
Lindisfarne Northumberland ^{England}	£4
Achill County Mayo ^{Ireland}	£5
Menai Anglesey ^{Wales}	£3.5
Carlingford Louth ^{Ireland}	£4
Kelly Native Galway ^{Ireland}	£5.5
Bélon Native Brittany ^{France}	£5
Louët Feisser Louth ^{Ireland}	£6
Gillardeau Île d'Oléron ^{France}	£7

CHILLED ON ICE [24H 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 ^{GF, DF}	£245
simone + calypso + cousteau	

RAW

ANCHOVIES YURRITA	£12.5
grilled sourdough, Bungay butter	
SCALLOP AGUACHILE ^{GF, DF}	£12.5
coriander, avocado, tobiko	
TUNA CEVICHE ^{GF, DF}	£14
tiger's milk, citrus, cucumber	



SMALL PLATES

PAN CON TOMATE ^{VG, DF}	£5
PRAWN CROQUETAS saffron aioli	£7
PADRON PEPPERS ^{VG, DF, GF} Maldon salt	£6
OCTOPUS ROLL brioche, smoked aioli, padron pepper	£15
ESCALIVADA ^{V, GF} aubergine, pepper, white onion, yogurt	£9

MAINS

MACKEREL AJADA ^{DF, GF} moscatel vinegar, garlic	£16
MONKFISH TAIL ^{[FRYER] DF} peri-peri, piperrada, coriander	£24
SPIDER CRAB white bisque, cavolo nero, sherry, sourdough	£52
PRAWN RICE [for two] ^{DF, GF} Palamós red prawns	£39
FROM THE CHARCOAL GRILL	
WHOLE MARKET FISH ^{DF, GF} mojo verde, lemon	£50
NATIVE LOBSTER ^{DF, GF} [half/whole] bloody mary sauce	£40/£70
IBERICO PORK PRESA melon ajo blanco, baby gem, chimichurri	£24

SIDES

LEEK VINAIGRETTE ^{VG, DF, GF} pepper, togarashi, lime	£9
RAF TOMATO SALAD ^{VG, DF, GF} piparras, gordal olives	£11
PAPAS ARRUGADAS ^{VG, DF, GF} mojo rojo	£5
TRIPLE COOKED CHIPS ^{VG, DF, GF} paprika	£5
GRILLED SOURDOUGH ^{VG, DF} Artajo organic extra virgin olive oil	£4

^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.