

CHILLED ON ICE

served with sourdough, lemon, Bungay butter,
house mayonnaise and romesco

CALYPSO ¹³²⁰ KCAL	70
clams, grilled mussels, langoustines, red prawns, tuna tartare	
COUSTEAU ¹⁴³⁰ KCAL	120
half lobster, dressed crab, razor clams, scallop ceviche, quisquillas	
SIMONE ⁶⁰⁰ KCAL	30
add 10 chef-selected oysters to your Calypso or Cousteau platter	
AFTERNOON SEA ³³⁵⁰ KCAL	200
Calypso + Cousteau + Simone	

RAW

ANCHOVIES YURRITA ²³⁰ KCAL	12
crystal bread, Bungay butter	
DRESSED CRAB ²⁸⁰ KCAL	16
white + brown crab meat, green apple, coriander, sourdough	
TUNA TARTARE ¹¹⁰ KCAL GF	15
sweet paprika, watermelon, radish wraps	
SCALLOP CEVICHE ¹⁷² KCAL GF	19
hand-dived Scottish scallop, almond, lime	

CHARCUTERIE

Salchichón Iberico Bellota ²²⁰ KCAL	11
Chorizo Ibérico de Bellota ²²⁰ KCAL	11
Lomo Doblado Ibérico de Bellota ¹⁸⁰ KCAL	16
Jamón Ibérico de Bellota ¹⁸⁰ KCAL	24

SMALL PLATES

PAN CON TOMATE ²⁷⁶ KCAL VG	7
PADRON PEPPERS ²²⁰ KCAL VG,GF	8
citrus Maldon salt	
IBERICO JAMON CROQUETAS ²⁹⁰ KCAL	9
Iberico pancetta, saffron aioli	
GRILLED LANGOUSTINES ³¹⁰ KCAL GF	24
wild garlic butter	
OCTOPUS ROLL ⁴⁶⁰ KCAL	18
brioche, aioli, pickled red onion	
FRIED CALAMARI ⁴⁴⁵ KCAL	12
lemon, red pepper aioli	
GRILLED CHORIZO ³⁰⁰ KCAL GF	10
thyme honey, Rioja	
MATCHSTICK PATATAS BRAVAS ²⁹⁰ KCAL V,GF	10
confit egg, bravas sauce, chives	

MAIN PLATES

ROASTED CORNISH COD ⁴⁵⁰ KCAL GF	26
pickled fennel, dill	
WHOLE TIGER PRAWNS ⁵³⁰ KCAL GF	MP
aioli, parsley	
MUSSELS ²²⁵ KCAL GF	24
anchovy + herb butter	
IBERICO PORK PRESA ⁴⁵⁰ KCAL GF	26
green apple + jalapeño, kale	
SWALEDALE BEEF RIB EYE [340G] ⁹²⁰ KCAL GF	48
chimichurri	

SHARING PLATES

WHOLE BONELESS SEABASS ⁹⁷⁰ KCAL GF	55
smoked honey butter, mojo verde	
BASQUE STEW ⁴²⁰ KCAL GF	48
clams, mussels, market fish, prawns, saffron	
SUMMER BEAN STEW ²⁹⁵ KCAL VG,GF	19 / 36
seasonal beans, tomato pesto	
WHOLE LOBSTER RICE ¹⁰⁴⁰ KCAL GF	50 / 95
Manchego, porto branco	

SIDES

SEASONAL GREENS ²⁸⁰ KCAL GF	7
purple sprouting broccoli, honey mustard	
TRIPLE COOKED CHIPS ⁵⁴⁵ KCAL VG,GF	7
paprika, rosemary salt	
HALF COS LETTUCE ⁴⁹⁵ KCAL V	8
sherry + hazelnut vinagreta, Mahon cheese, croutons	
HERITAGE TOMATO SALAD ¹⁵⁵ KCAL GF	9 / 16
Spanish onion, melon, bottarga	
GRILLED SOURDOUGH ²⁷⁵ KCAL VG	5
organic extra virgin olive oil	



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.

GF-GLUTEN FREE V-VEGETARIAN VG-VEGAN