

CHILLED ON ICE

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

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

RAW

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

SMALL PLATES

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



GF-GLUTEN FREE

V-VEGETARIAN

VG-VEGAN

CHARCUTERIE

Salchichón Iberico Bellota ²²⁰ <small>KCAL</small> GF	11
Chorizo Ibérico de Bellota ²²⁰ <small>KCAL</small> GF	11
Lomo Doblado Ibérico de Bellota ¹⁸⁰ <small>KCAL</small> GF	16
Jamón Ibérico de Bellota ¹⁸⁰ <small>KCAL</small> GF	24

MAINS

ROASTED CORNISH COD ⁴⁵⁰ <small>KCAL</small> GF	26
pickled fennel, dill	
WHOLE TIGER PRAWNS ⁵³⁰ <small>KCAL</small> GF	MP
aioli, parsley	
MUSSELS ⁴⁸² <small>KCAL</small> GF	24
anchovy + herb butter	
TAMWORTH PORK CHOP ⁵³⁰ <small>KCAL</small> GF	28
apple + jalapeño	
SWALEDALE BEEF RIB EYE [340G] ⁹²⁰ <small>KCAL</small> GF	48
chimichurri	

SHARERS

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

SIDES

SEASONAL GREENS ²⁸⁰ <small>KCAL</small> V, GF	7
purple sprouting broccoli, honey mustard	
TRIPLE COOKED CHIPS ⁵⁴⁵ <small>KCAL</small> VG, GF	7
paprika, rosemary salt	
HALF COS LETTUCE ⁴⁹⁵ <small>KCAL</small> V	8
sherry vinagreta, hazelnuts, Mahon cheese, croutons	
HERITAGE TOMATO SALAD ¹⁵⁵ <small>KCAL</small> VG, GF	9 / 16
Spanish onion, melon	
GRILLED SOURDOUGH ²⁷⁵ <small>KCAL</small> 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.