

BRUNCH

LOBSTER WAFFLE ⁹⁹⁰ KCAL	28
caviar	
OCTOPUS ROLL ⁴⁶⁰ KCAL	18
brioche, aioli, pickled red onion	
EGGS ROYALE HASH BROWN ³⁷³ KCAL	22
Pinney's of Orford salmon, poached Clarence Court egg, lime hollandaise	
PICKLED SARDINES ON TOAST ⁶⁴¹ KCAL	18
heritage tomatoes, jalapeño	
CRAB CLAW OMELETTE ¹¹³⁰ KCAL GF	18
Manchego, peppers	
BROWN SHRIMP CRUMPET ⁴²⁰ KCAL	14
brandy seafood sauce, preserved lemon, frisse	
COOKED OYSTERS ⁴⁸⁹ KCAL	18
beer battered [2], chorizo gratin [2], grilled lemon, tartare	
MATCHSTICK PATATAS BRAVAS ²⁹⁰ KCAL V,GF	10
confit egg, bravas sauce, chives	
FRIED CALAMARI ⁴⁴⁵ KCAL	12
lemon + red pepper aioli	
CHORIZO BAKED EGG ⁶⁹⁰ KCAL	12
herb yoghurt, grilled sourdough	
COD BURGER ⁹⁷⁰ KCAL	19
beer battered fish, brioche, caper + jalapeño aioli	

CHILLED ON ICE

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

CALYPSO ¹³²⁰ KCAL	70
clams, grilled mussels, langoustines, red prawns, tuna tartare	
COUSTEAU ¹⁴³⁰ KCAL	120
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
Simone + Calypso + Cousteau	

CHARCUTERIE

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

RAW

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

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	
WHOLE LOBSTER RICE ¹⁰⁴⁰ KCAL GF	50 / 95
Manchego, porto branco	
SUMMER BEAN STEW ²⁹⁵ KCAL VG, GF	19 / 36
seasonal beans, tomato pesto	

SIDES

SEASONAL GREENS ²⁸⁰ KCAL V, 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 vinagreta, hazelnuts, Mahon cheese, croutons	
HERITAGE TOMATO SALAD ¹⁵⁵ KCAL VG, GF	9 / 16
Spanish onion, melon	
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