

CHILLED ON ICE

AFTERNOON SEA ^{3350 KCAL} Cousteau + Calypso + Simone	220
COUSTEAU ^{1430 KCAL} half lobster, dressed crab, razor clams, quisquillas, scallop + tiger's milk	130
CALYPSO ^{1320 KCAL} clams, mussels, langoustines, red prawns, tuna tartare	80
SIMONE ^{600 KCAL} add 10 chef-selected oysters to your Cousteau or Calypso	40
EXMOOR CAVIAR ^{143/227 KCAL} fish waffle, crème fraîche, chives	30g 50g 140 220

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

RAW

TUNA TARTARE ^{126 KCAL} ajo blanco, pickled jalapeño	16
PRAWN + OCTOPUS CEVICHE ^{131 KCAL GF} tiger's milk, padron pepper, corn	19

CHARCUTERIE

Jamón Ibérico de Bellota ^{180 KCAL GF}	24
Salchichón Ibérico de Bellota ^{220 KCAL GF}	12
Chorizo Ibérico de Bellota ^{220 KCAL GF}	13
Lomo Doblado Ibérico de Bellota ^{180 KCAL GF}	16

BRUNCH

LOBSTER WAFFLE ^{990 KCAL} caviar	28
OCTOPUS ROLL ^{460 KCAL} brioche, aioli, pickled red onion	18
EGGS ROYALE HASH BROWN ^{373 KCAL} Pinney's of Orford salmon, poached Clarence Court egg, lime hollandaise	22
CRAB CLAW OMELETTE ^{1130 KCAL GF} Manchego, peppers	18
BROWN SHRIMP CRUMPET ^{420 KCAL} brandy seafood sauce, preserved lemon, frisse	16
WHOLE BONELESS SEABASS ^{970 KCAL GF} smoked honey butter, mojo verde	55
WILD MUSHROOM RICE ^{526 KCAL VG, GF} oyster mushroom, mushroom butter, winter truffle	24

COOKED OYSTERS ^{489 KCAL} beer battered [2], chorizo gratin [2], grilled lemon, tartare	18
PATATAS PALHAS ^{290 KCAL V, GF} matchstick potatoes, soft confit egg, bravas sauce, chives	10
FRIED CALAMARI ^{445 KCAL} lemon, red pepper aioli	14
BAKED EGG ^{690 KCAL} herb yoghurt, grilled sourdough	16
COD BURGER ^{970 KCAL} beer battered fish, brioche, caper + jalapeño aioli	19
WHOLE LOBSTER RICE ^{1040 KCAL GF} Manchego, porto branco	95

SIDES

MARINATED OLIVES ^{88 KCAL VG, GF} Gordal olives, citrus, thyme	5	TRIPLE COOKED CHIPS ^{545 KCAL VG, GF} paprika, rosemary salt	7
GRILLED SOURDOUGH ^{275 KCAL VG} organic extra virgin olive oil	5	SPINACH SALAD ^{194 KCAL V, GF} avocado, herb emulsion	8
SEASONAL GREENS ^{40 KCAL V, GF} rainbow chard, garlic, lemon	7	ROASTED BEETROOT ^{269 KCAL V, GF} port, figs, walnut, Monte Enebro goat's cheese	11 / 18



GF-GLUTEN FREE V-VEGETARIAN VG-VEGAN

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.