

CHILLED ON ICE

AFTERNOON SEA ^{3350 KCAL} Cousteau + Calypso + Simone	220
COUSTEAU ^{1430 KCAL} half lobster, dressed crab, razor clams, quisquillas, scallop	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} crumpet, crème fraîche, chives	30g 50g 140 220

RAW

GIN-CURED SALMON ^{153 KCAL GF} Xoriguer Mahon gin, toasted sweetcorn, courgette	18
HERITAGE CARROT CEVICHE ^{50 KCAL VG, GF} beetroot caviar, Aleppo chilli, pine nut	9

SMALL PLATES

OCTOPUS ROLL ^{460 KCAL} brioche, aioli, pickled red onion	18
FRIED CALAMARI ^{445 KCAL} lemon, red pepper aioli	14
WOOD FIRED XO SCALLOP DUO ^{398 KCAL} XO butter, chilli, lime	22
DRESSED CRAB ON TOAST ^{234 KCAL} Cox's apple, guindilla, jamón lardo	18
PATATAS PALHAS ^{290 KCAL V, GF} matchstick potatoes, soft confit egg, bravas sauce, chives	10
PAN CON TOMATE ^{276 KCAL VG} sourdough, garlic, tomato	7
PADRON PEPPERS ^{220 KCAL VG, GF} citrus Maldon salt	8
GRILLED CHORIZO ^{300 KCAL GF} thyme honey, Rioja	10
IBERICO JAMON CROQUETAS ^{290 KCAL} Iberico pancetta, saffron aioli	9

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

MAINS

WHOLE BONELESS SEABASS ^{970 KCAL GF} smoked honey butter, mojo verde	60
CORNISH COD ESCABECHE ^{274 KCAL GF} pickled Jerusalem artichokes, fennel	28
GRILLED TIGER PRAWN ^{210 KCAL GF} aioli, parsley	[each] 15
WHOLE LOBSTER RICE ^{1040 KCAL GF} seashore salsa	95
CORNISH MUSSELS ^{482 KCAL} anchovy + herb butter	25
MIDDLE WHITE PORK CHOP [340g] ^{627 KCAL GF} crispy broad bean salsa	32
FINCLASS BEEF RIB EYE [340g] ^{606 KCAL GF} tomato + scotch bonnet emulsion	52
NEW SEASON ENGLISH ASPARAGUS RICE ^{264 KCAL VG, GF} green peas, fresh herb emulsion	24

SIDES

MARINATED OLIVES ^{88 KCAL VG, GF} Gordal olives, citrus, thyme	5
GRILLED SOURDOUGH ^{275 KCAL} brown crab butter	5
ROMAINE LETTUCE ^{187 KCAL} cured yolk, boquerones	14
TRIPLE COOKED CHIPS ^{545 KCAL VG, GF} paprika, rosemary salt	7
CHARGRILLED SWEETHEART CABBAGE ^{268 KCAL V} truffle + pink peppercorn	9
HERITAGE TOMATOES ^{78 KCAL VG, GF} pickled shallots, fennel granita, herb oil	11 / 18



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.