

CHILLED ON ICE

AFTERNOON SEA	220
Cousteau + Calypso + Simone	
COUSTEAU	130
half lobster, dressed crab, razor clams, quisquillas, scallop	
CALYPSO	80
clams, mussels, langoustines, red prawns, tuna tartare	
SIMONE	40
add 10 chef-selected oysters to your Cousteau or Calypso	
	30g 50g
EXMOOR CAVIAR	140 220
crumpet, crème fraîche, chives	

RAW

GIN-CURED SALMON ^{VG, GF}	18
Monkey 47 gin, toasted sweetcorn, courgette	
HERITAGE CARROT CEVICHE ^{VG, GF}	9
beetroot caviar, Aleppo, pine nut	
RED PRAWN CRUDO ^{GF}	18
crispy lardo, chilli dressing, tarragon	
OCTOPUS CEVICHE	22
Aleppo, watermelon, mango, lime	
DRESSED CRAB	20
cured yolk, Cox's apple, toasted brioche	

SMALL PLATES

KING CRAB + CAVIAR BIKINI	28
Exmoor Caviar, dressed king crab, chive cream fraiche	
LOBSTER ROLL	25
crispy shallots, tequila aioli, prawn, Keta Caviar	
OCTOPUS ROLL	18
smoked aioli, pickled red onion	
IBERICO JAMON CROQUETAS	9
Iberico pancetta, saffron aioli	
FRIED CALAMARI	14
lemon, red pepper aioli	
WOOD FIRED XO SCALLOP DUO	22
XO butter, chilli, lime	
PAN CON TOMATE ^{VG}	7
sourdough, garlic, tomato	
PADRON PEPPERS ^{VG, GF}	8
citrus Maldon salt	
GRILLED CHORIZO ^{GF}	10
thyme honey, Rioja	
IBERICO JAMON PATATAS PALHAS ^{GF}	11
confit egg, matchstick potatoes	
+ 2g Oscietra Caviar	12
+ 2g black summer truffle	12

CHARCUTERIE

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

MAINS

WHOLE BONELESS SEABASS ^{GF}	60
smoked honey butter, mojo verde	
CORNISH COD ESCABECHE ^{GF}	28
pickled Jerusalem artichokes, fennel	
WHOLE LOBSTER RICE ^{GF}	95
seashore salsa	
MIDDLE WHITE PORK CHOP [340g] ^{GF}	32
crispy broad bean salsa	
FINCLASS BEEF RIB EYE [340g] ^{GF}	52
tomato + scotch bonnet emulsion	
NEW SEASON ENGLISH ASPARAGUS RICE ^{VG, GF}	24
green peas, fresh herb emulsion	

SIDES

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