

CHILLED ON ICE

	40ml	400ml
TABLESIDE MARTINI	5	48
ask your server for our selection of Noilly Prat serves		
AFTERNOON SEA ^{3350 KCAL}		220
Cousteau + Calypso + Simone		
COUSTEAU ^{1430 KCAL}		130
half lobster, dressed crab, razor clams, quisquillas, scallop		
CALYPSO ^{1320 KCAL}		80
clams, mussels, langoustines, red prawns, tuna tartare		
SIMONE ^{600 KCAL}		40
add 10 chef-selected oysters to your Cousteau or Calypso		
	30g	50g
BAERI ROYAL CAVIAR ^{173/257 KCAL}	100	180
brioche, crème fraîche, chives		
KRISTAL CAVIAR ^{173 KCAL}	155	
brioche, crème fraîche, chives		

RAW

TUNA TARTARE ^{203 KCAL GF}		18
crispy lotus root, saffron pureé de patatas		
RED PRAWN + SEA BREAM CEVICHE ^{328 KCAL GF}		22
crispy Jamon, spicy tomato, caviar		

SMALL PLATES

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

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

LARGE PLATES

WHOLE BONELESS SEABASS ^{970 KCAL GF}	60
smoked honey butter, mojo verde	
CORNISH COD ESCABECHE ^{274 KCAL GF}	28
pickled Jerusalem artichokes, fennel	
GRILLED TIGER PRAWN ^{210 KCAL GF}	[each] 15
aioli, parsley	
WHOLE LOBSTER RICE ^{1040 KCAL GF}	95
seashore salsa	
CORNISH MUSSELS ^{482 KCAL}	25
anchovy + herb butter, chilli	
MIDDLE WHITE PORK CHOP [340g] ^{627 KCAL GF}	32
crispy broad bean salsa	
FINCLASS BEEF RIB EYE [340g] ^{1197 KCAL GF}	54
green peppercorn + jalapeno bisque	
MUSHROOM & BABY LEEK PAELLA ^{371 KCAL VG, GF}	24
walnut + sage, vegan cheese	

SIDES

MARINATED OLIVES ^{88 KCAL VG, GF}	5
Gordal olives, citrus, thyme	
GRILLED SOURDOUGH ^{275 KCAL}	5
brown crab butter	
ROMAINE LETTUCE ^{187 KCAL}	14
cured yolk, boquerones, manchego, crystal bread	
TRIPLE COOKED CHIPS ^{545 KCAL VG, GF}	7
paprika, rosemary salt	
CHARGRILLED SWEETHEART CABBAGE ^{268 KCAL V}	9
truffle + pink peppercorn	
COAL ROASTED PUMPKIN ^{261 KCAL V, GF}	11 / 18
goat's curd, endive, cavolo nero + burnt citrus dressing	



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.