

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		
PRAWN + SEA BREAM CRUDO 328 KCAL		22
leche de tigre, crispy corn		

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		
+ Jamon		12
+ caviar		12
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		

SNACKS

CHARCUTERIE PLATE 200KCAL GF		22
Iberico bellota Jamon + chorizo, Guindilla chilli		
IBERICO JAMON CROQUETAS 290 KCAL		9
Iberico pancetta, saffron aioli		
MARINATED OLIVES 88 KCAL VG, GF		5
Gordal olives, citrus, thyme		
GRILLED SOURDOUGH 275 KCAL		5
brown crab butter		
MANCHEGO TOASTIE 922 KCAL V		15
truffle, pickled walnut		
BOQUERONES 126 KCAL GF		5
olive oil		

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 OCTOPUS 1040 KCAL GF		36
saffron and potato pureé, jalapeno		
CORNISH MUSSELS 482 KCAL GF		25
anchovy + herb butter, chilli		
WHOLE LOBSTER RICE 1040 KCAL GF		95
seashore salsa		
MIDDLE WHITE PORK CHOP [340g] 627 KCAL		32
charred cabbage, crispy quinoa		
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

ROMAINE LETTUCE 187 KCAL		14
cured yolk, boquerones, manchego, crystal bread		
TRIPLE COOKED CHIPS 545 KCAL VG, GF		7
paprika, rosemary salt		
CHARRED CABBAGE 275 KCAL VG		9
crispy quinoa, lemon salsa		
COAL ROASTED PUMPKIN 261 KCAL V, GF		11 / 18
grilled chicory, citrus		



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.