

CHILLED ON ICE

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, sea trout ceviche	
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	

SMALL PLATES

SEA TROUT CEVICHE ^{203 KCAL GF}	17
tiger's milk, blood orange, sweet potato, lime	
HERITAGE CARROTS ^{294 KCAL V, GF}	16
goat's curd, honey, toasted walnuts, thyme	
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	22
+ caviar	22
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	
SALT COD CROQUETAS ^{290 KCAL}	10
spring onion, Iberico pancetta, lemon aioli	
MARINATED OLIVES ^{88 KCAL VG, GF}	5
Gordal olives, citrus, thyme	
GRILLED SOURDOUGH ^{275 KCAL}	5
seaweed butter	
GAMBAS AL AJILLO ^{210 KCAL}	18
sourdough, lemon	

LARGE PLATES

WHOLE BONELESS SEABASS ^{970 KCAL GF}	60
smoked honey butter, mojo verde	
GRILLED OCTOPUS ^{1040 KCAL GF}	36
saffron and potato pureé, jalapeño	
CORNISH MUSSELS ^{482 KCAL}	25
anchovy + herb butter, chilli	
WHOLE LOBSTER RICE ^{1040 KCAL GF}	95
seashore salsa	
LAKE DISTRICT BEEF	
BONE IN RIBEYE [700g] ^{1858 KCAL GF}	105
RIBEYE [350g] ^{1197 KCAL GF}	54
+ green peppercorn + jalapeño bisque	5
ASPARAGUS PAELLA ^{527 KCAL VG, GF}	25
wild garlic + peas, Julienne Bruno vegan cheese	
NORFOLK HISPI CABBAGE ^{462 KCAL V, GF}	23
white beans, baby onions	

SIDES

ROMAINE LETTUCE ^{187 KCAL}	14
cured yolk, boquerones, Manchego, crystal bread	
SKIN ON FRIES ^{545 KCAL VG, GF}	6
paprika, rosemary salt	
CHARRED CABBAGE ^{275 KCAL VG}	9
crispy quinoa, lemon salsa	
MARINATED ARTICHOKE ^{354 KCAL VG, GF}	9
greens, pickled shallots, candied walnuts, capers	
CHARRED PURPLE SPROUTING BROCCOLI ^{124 KCAL VG, GF}	9
toasted sesame, fennel	

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.