

CHILLED ON ICE

AFTERNOON SEA ³³⁵⁰ <small>KCAL</small>	220
Cousteau + Calypso + Simone	
COUSTEAU ¹⁴³⁰ <small>KCAL</small>	130
half lobster, dressed crab, razor clams, quisquillas, scallop	
CALYPSO ¹³²⁰ <small>KCAL</small>	80
clams, mussels, langoustines, red prawns, sea trout ceviche	
SIMONE ⁶⁰⁰ <small>KCAL</small>	40
add 10 chef-selected oysters to your Cousteau or Calypso	
	30g 50g
BAERI ROYAL CAVIAR ^{173/257} <small>KCAL</small>	100 180
brioche, crème fraîche, chives	
KRISTAL CAVIAR ¹⁷³ <small>KCAL</small>	155
brioche, crème fraîche, chives	

SMALL PLATES

SEA TROUT CEVICHE ²⁰³ <small>KCAL GF</small>	17
tiger's milk, blood orange	
HERITAGE CARROTS ²⁹⁴ <small>KCAL V, GF</small>	16
goat's curd, honey, toasted walnuts, thyme	
OCTOPUS ROLL ⁴⁶⁰ <small>KCAL</small>	18
brioche, aioli, pickled red onion	
FRIED CALAMARI ⁴⁴⁵ <small>KCAL</small>	14
lemon, red pepper aioli	
WOOD FIRED XO SCALLOP DUO ³⁹⁸ <small>KCAL</small>	22
XO butter, chilli, lime	
GAMBAS AL AJILLO ⁵²⁶ <small>KCAL</small>	18
sourdough, lemon	
DRESSED CRAB ON TOAST ²³⁴ <small>KCAL</small>	18
Cox's apple, guindilla, Jamón lardo	
PAN CON TOMATE ²⁷⁶ <small>KCAL V</small>	7
sourdough, garlic, tomato	
+ add Jamon Iberico	+5
+ add boquerones	+4
PADRON PEPPERS ²²⁰ <small>KCAL VG, GF</small>	8
citrus Maldon salt	
GRILLED CHORIZO ³⁰⁰ <small>KCAL GF</small>	10
thyme honey, Rioja	
HERITAGE TOMATO SALAD ¹⁸⁵ <small>KCAL GF</small>	15
melon, onion, white balsamic, baby basil, bottarga	
DRESSED BRIXHAM CRAB ³⁸⁷ <small>KCAL GF</small>	35
brown crab butter, cox's apple, caviar	



SNACKS

CHARCUTERIE PLATE ²⁰⁰ <small>KCAL GF</small>	22
Iberico bellota Jamon + chorizo, guindilla chilli	
SALT COD CROQUETAS ²⁹⁰ <small>KCAL</small>	10
spring onion, Iberico pancetta, lemon aioli	
JAMON IBERICO CROQUETAS ³¹⁵ <small>KCAL</small>	9
spring onion, Iberico pancetta, saffron aioli	
MARINATED OLIVES ⁸⁸ <small>KCAL VG, GF</small>	5
Gordal olives, citrus, thyme	
GRILLED SOURDOUGH ²⁷⁵ <small>KCAL</small>	5
seaweed butter	
PINXTOS ²¹⁰ <small>KCAL GF</small>	10
manzanilla, boquerone, guindilla, chorizo	
BOQUERONES ¹⁰⁰ <small>KCAL GF</small>	7
olive oil	

LARGE PLATES

WHOLE BONELESS SEABASS ⁹⁷⁰ <small>KCAL GF</small>	60
smoked honey butter, mojo verde	
GRILLED OCTOPUS ¹⁰⁴⁰ <small>KCAL GF</small>	36
saffron and potato pureé, jalapeño	
CORNISH MUSSELS ⁴⁸² <small>KCAL</small>	25
anchovy + herb butter, chilli	
WHOLE LOBSTER RICE ¹⁰⁴⁰ <small>KCAL GF</small>	95
seashore salsa	
EX-DAIRY JERSEY COW SIRLOIN [350G] ⁸⁸² <small>KCAL GF</small>	55
piperade	
ASPARAGUS PAELLA ⁵²⁷ <small>KCAL VG, GF</small>	25
wild garlic + peas, Julienne Bruno vegan cheese	
ROASTED AUBERGINE ⁴⁶² <small>KCAL V, GF</small>	25
harissa, romesco	

SIDES

BABY GEM ²²⁴ <small>KCAL</small>	10
sherry + hazelnut vinaigrette, mahon cheese	
TRIPLE COOKED CHIPS ⁵⁴⁵ <small>KCAL VG, GF</small>	7
paprika, rosemary salt	
CHARRED CABBAGE ²⁷⁵ <small>KCAL VG</small>	7
gremolata, lemon zest, chilli	
MARINATED ARTICHOKE ³⁵⁴ <small>KCAL VG, GF</small>	9
greens, pickled shallots, candied walnuts, capers	
CHARRED PURPLE SPROUTING BROCCOLI ¹²⁴ <small>KCAL VG, GF</small>	9
toasted sesame, fennel	
PATATAS CANARIAS ²⁹⁰ <small>KCAL GF</small>	10
mojo rojo, mojo verde	

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.

GF-GLUTEN FREE

V-VEGETARIAN

VG-VEGAN