

CHILLED ON ICE

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

SMALL PLATES

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

SNACKS

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

LARGE PLATES

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

SIDES

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



We do our best to serve up dishes using seasonal and locally sourced produce where possible. 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