

## CHILLED ON ICE

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

## SMALL PLATES

<b>SEA TROUT CEVICHE</b> <sup>203</sup> <small>KCAL GF</small>	<b>17</b>
tiger's milk, orange	
<b>HERITAGE CARROTS</b> <sup>294</sup> <small>KCAL V, GF</small>	<b>16</b>
goat's curd, honey, toasted walnuts, thyme	
<b>OCTOPUS ROLL</b> <sup>460</sup> <small>KCAL</small>	<b>18</b>
brioche, aioli, pickled red onion	
<b>FRIED CALAMARI</b> <sup>445</sup> <small>KCAL</small>	<b>14</b>
lemon, red pepper aioli	
<b>WOOD FIRED XO SCALLOP DUO</b> <sup>398</sup> <small>KCAL</small>	<b>22</b>
XO butter, chilli, lime	
<b>GAMBAS AL AJILLO</b> <sup>526</sup> <small>KCAL</small>	<b>18</b>
sourdough, lemon	
<b>DRESSED CRAB ON TOAST</b> <sup>234</sup> <small>KCAL</small>	<b>18</b>
Cox's apple, guindilla, Jamón lardo	
<b>PAN CON TOMATE</b> <sup>276</sup> <small>KCAL V</small>	<b>7</b>
sourdough, garlic, tomato	
+ add Jamón Iberico	<b>+5</b>
+ add boquerones	<b>+4</b>
<b>PADRON PEPPERS</b> <sup>220</sup> <small>KCAL VG, GF</small>	<b>8</b>
citrus Maldon salt	
<b>GRILLED CHORIZO</b> <sup>300</sup> <small>KCAL GF</small>	<b>10</b>
thyme honey, Rioja	
<b>HERITAGE TOMATO SALAD</b> <sup>185</sup> <small>KCAL GF</small>	<b>15</b>
melon, onion, white balsamic, baby basil, bottarga	
<b>DRESSED BRIXHAM CRAB</b> <sup>387</sup> <small>KCAL GF</small>	<b>35</b>
brown crab butter, cox's apple, caviar	
<b>JAMÓN DE BELLOTA CINCO JOTAS</b> <sup>96</sup> <small>KCAL GF</small>	<b>19</b>
aged for four years	



## SNACKS

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

## LARGE PLATES

<b>WHOLE BONELESS SEABASS</b> <sup>970</sup> <small>KCAL GF</small>	<b>60</b>
smoked honey butter, mojo verde	
<b>GRILLED OCTOPUS</b> <sup>1040</sup> <small>KCAL GF</small>	<b>36</b>
saffron and potato pureé, jalapeño	
<b>CORNISH MUSSELS</b> <sup>482</sup> <small>KCAL</small>	<b>25</b>
anchovy + herb butter, chilli	
<b>WHOLE LOBSTER RICE</b> <sup>1040</sup> <small>KCAL GF</small>	<b>95</b>
seashore salsa	
<b>EX-DAIRY JERSEY COW SIRLOIN [350G]</b> <sup>882</sup> <small>KCAL GF</small>	<b>55</b>
piperade	
+ lobster, jalapeño and green peppercorn bisque	<b>+4</b>
<b>ASPARAGUS PAELLA</b> <sup>527</sup> <small>KCAL VG, GF</small>	<b>25</b>
peas + garlic, Julienne Bruno vegan cheese	
<b>ROASTED AUBERGINE</b> <sup>462</sup> <small>KCAL VG, GF</small>	<b>25</b>
harissa, romesco	

## SIDES

<b>BABY GEM</b> <sup>224</sup> <small>KCAL</small>	<b>10</b>
sherry + hazelnut vinaigrette, mahon cheese	
<b>TRIPLE COOKED CHIPS</b> <sup>545</sup> <small>KCAL VG, GF</small>	<b>7</b>
paprika, rosemary salt	
<b>CHARRED CABBAGE</b> <sup>275</sup> <small>KCAL VG</small>	<b>7</b>
gremolata, lemon zest, chilli	
<b>MARINATED ARTICHOKE</b> <sup>354</sup> <small>KCAL VG, GF</small>	<b>9</b>
greens, pickled shallots, candied walnuts, capers	
<b>CHARRED TENDERSTEM BROCCOLI</b> <sup>124</sup> <small>KCAL VG, GF</small>	<b>9</b>
toasted sesame, fennel	
<b>PATATAS ASADAS</b> <sup>426</sup> <small>KCAL GF</small>	<b>9</b>
chorizo mayo, crème fraiche	
+ add sobrasada	<b>+5</b>

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