

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, orange	
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	
GAMBAS AL AJILLO ^{526 KCAL}	18
sourdough, lemon	
DRESSED CRAB ON TOAST ^{234 KCAL}	18
Cox's apple, guindilla, Jamón lardo	
PAN CON TOMATE ^{276 KCAL V}	7
sourdough, garlic, tomato	
+ add Jamón Iberico	+5
+ add boquerones	+4
PADRON PEPPERS ^{220 KCAL VG, GF}	8
citrus Maldon salt	
GRILLED CHORIZO ^{300 KCAL GF}	10
thyme honey, Rioja	
HERITAGE TOMATO SALAD ^{185 KCAL GF}	15
melon, onion, white balsamic, baby basil, bottarga	
DRESSED BRIXHAM CRAB ^{387 KCAL GF}	35
brown crab butter, cox's apple, caviar	
JAMÓN DE BELLOTA CINCO JOTAS ^{96 KCAL GF}	19
aged for four years	



SNACKS

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

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	
EX-DAIRY JERSEY COW SIRLOIN [350G] ^{882 KCAL GF}	55
piperade	
+ lobster, jalapeño and green peppercorn bisque	+4
ASPARAGUS PAELLA ^{527 KCAL VG, GF}	25
peas + garlic, Julienne Bruno vegan cheese	
ROASTED AUBERGINE ^{462 KCAL VG, GF}	25
harissa, romesco	

SIDES

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

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