

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, tuna crudo	
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

SMOKED SARDINES ²³² KCAL	11
grilled sourdough, charcoal aioli, pepper relish, chilli	
OCTOPUS + CHORIZO SKEWER ³¹² KCAL GF	18
smoked chilli aioli, rosemary potato crisps	
FRIED CALAMARI ⁴⁴⁵ KCAL	14
lemon + Aleppo aioli	
WOOD FIRED XO SCALLOP DUO ³⁹⁸ KCAL	22
XO butter, chilli, lime	
GAMBAS AL AJILLO ⁵⁷³ KCAL GF	16
prawn + harissa oil	
DRESSED CRAB ON TOAST ²³⁴ KCAL	18
Cox's apple, guindilla, Jamón lardo	
PADRON PEPPERS ²²⁰ KCAL VG, GF	8
citrus Maldon salt	
WINTER TOMATO SALAD ¹⁶² KCAL VG, GF	15
onion, white balsamic, baby basil	
TUNA CRUDO ¹⁸² KCAL GF	17
compressed cucumber, chilli salad, burnt lime	
FRIED COURGETTE FLOWER ³⁹² KCAL V	13
goat cheese, honey + smoked sea salt	
IBERICO SECRETO PINTXO ⁵²⁷ KCAL GF	19
piquillo pepper, mojo verde, pickled chilli, paprika oil	
COD PREGO SANDWICH ⁶²⁹ KCAL	17
caramelised onion, olive, potato crisps, chilli aioli	

SNACKS

CHARCUTERIE PLATE ²⁰³ KCAL GF	22
lomo reserve + smoked Loin Cecina, guindilla chilli	
JAMÓN DE BELLOTA CINCO JOTAS ⁹⁶ KCAL GF	19
aged for four years	
JAMÓN IBÉRICO CROQUETAS ³¹⁵ KCAL	9
spring onion, Iberico pancetta, saffron aioli	
MUSHROOM CROQUETAS ²⁴¹ KCAL VG	9
olive crumb, almond	
GRILLED SOURDOUGH ²⁷⁵ KCAL V	5
confit garlic + herb butter	

LARGE PLATES

WHOLE BONELESS SEABASS ⁹⁹⁴ KCAL GF	60
confit garlic, chilli	
GRILLED OCTOPUS ¹⁰⁴⁰ KCAL GF	36
saffron + potato puree, jalapeño	
CORNISH MUSSELS ⁴⁸² KCAL GF	25
chilli + herb butter	
WHOLE LOBSTER RICE ¹⁰⁴⁰ KCAL GF	95
seashore salsa	
EX-DAIRY JERSEY COW RIBEYE [350G] ⁹⁸⁴ KCAL GF	55
beef jus	
DELICA PUMPKIN PAELLA ⁷⁰³ KCAL VG, GF	25
harissa roasted pumpkin, vegan Manchego	

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	
GRILLED GLOBE ARTICHOKE ²⁸¹ KCAL VG, GF	11
smoked chilli, gremolata	
CHARRED TENDERSTEM BROCCOLI ¹⁷⁷ KCAL VG, GF	9
muscatel dressing, smoked almond	



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