

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, tuna crudo	
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

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

SNACKS

CHARCUTERIE PLATE ²⁰³ <small>KCAL GF</small>	22
lomo reserve + smoked Loin Cecina, guindilla chilli	
JAMÓN DE BELLOTA CINCO JOTAS ⁹⁶ <small>KCAL GF</small>	19
aged for four years	
JAMÓN IBÉRICO CROQUETAS ³¹⁵ <small>KCAL</small>	9
spring onion, Iberico pancetta, saffron aioli	
MUSHROOM CROQUETAS ²⁴¹ <small>KCAL VG</small>	9
olive crumb, almond	
GRILLED SOURDOUGH ²⁷⁵ <small>KCAL V</small>	5
confit garlic + herb butter	
MARINATED OLIVES ⁸⁸ <small>KCAL VG, GF</small>	5
Gordal olives, citrus, thyme	
BOQUERONES ¹⁰⁰ <small>KCAL GF</small>	7
olive oil	

LARGE PLATES

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

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, GF</small>	7
gremolata, lemon zest, chilli	
GRILLED GLOBE ARTICHOKE ²⁸¹ <small>KCAL VG, GF</small>	11
smoked chilli, gremolata	
CHARRED TENDERSTEM BROCCOLI ¹⁷⁷ <small>KCAL VG, GF</small>	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