

# SEABIRD

## SNACKS

<b>PADRON PEPPERS</b> 220 KCAL VG, GF citrus Maldon salt	8
<b>MARINATED GORDAL OLIVES</b> 88 KCAL VG, GF citrus, thyme, rosemary	5
<b>BOQUERONES</b> 100 KCAL GF olive oil	7
<b>CAVIAR-STUFFED GILDA</b> 203 KCAL GF Gordal olive, boquerone, guindilla pepper, lomo	9
<b>GRILLED SOURDOUGH</b> 275 KCAL V confit garlic + herb butter	5

## SMALL

<b>LOCH DUART SALMON CRUDO</b> 182 KCAL GF smoked chilli dressing, pickled padron, chilli	21
<b>STONE BASS CEVICHE</b> 220 KCAL GF blood orange, sea fennel, seaweed, lime	21
<b>SMOKED SARDINES</b> 232 KCAL grilled sourdough, charcoal aioli, pepper relish, chilli	12
<b>FRIED CALAMARI</b> 445 KCAL lemon + Aleppo aioli	14
<b>CARABINEROS</b> 527 KCAL GF guindilla salsa, burnt lemon	27
<b>WOOD FIRED SCALLOP DUO</b> 398 KCAL sobrasada, lime butter	22
<b>CRISPY LOBSTER RICE CAKE</b> 420 KCAL lobster aioli, lobster tartare, pickled chilli	14
<b>FRIED COURGETTE FLOWER</b> 392 KCAL V goat cheese, honey + smoked sea salt	13
<b>GRILLED GLOBE ARTICHOKE</b> 281 KCAL VG, GF smoked chilli, gremolata	13
<b>JAMÓN DE BELLOTA CINCO JOTAS</b> 96 KCAL GF aged four years	19
<b>CHARCUTERIE PLATE</b> 203 KCAL GF lomo reserve + smoked beef loin, guindilla chilli	22
<b>48-DAYS AGED BEEF TARTARE</b> 703 KCAL brioche, saffron egg yolk, caviar	24
<b>CHORIZO PICANTE + ANCHOVY PINTXOS</b> 280 KCAL GF smoked aioli, salsa verde	14



## CHILLED ON ICE

<b>AFTERNOON SEA</b> 3350 KCAL	230
half native lobster, dressed crab, stone bass ceviche, scallop ceviche, cornish mussels, langoustine, red prawns, octopus carpaccio, Loch Duart salmon, chef selection of oysters	
<b>BAERI ROYAL CAVIAR</b> 173/257 KCAL	30g 50g 100 180
brioche, crème fraîche, chives	
<b>KRISTAL CAVIAR</b> 173 KCAL	155
brioche, crème fraîche, chives	

## MEDIUM

<b>DRESSED CRAB ON TOAST</b> 234 KCAL Cox's apple, guindilla, Jamón lardo	18
<b>GAMBAS AL AJILLO</b> 573 KCAL prawn + harissa oil	17
<b>OCTOPUS ROLL</b> 312 KCAL salsa verde, smoked chilli aioli, pickled onion	21
<b>GRILLED OCTOPUS</b> 1040 KCAL GF crispy potatoes, salsa verde, pepper relish, paprika	36
<b>AGED WAGYU RIB-EYE STEAK 100G</b> 600 KCAL GF Westholme beef wagyu, rosemary salt, Basque chimichurri	40

## LARGE

<b>CORNISH MUSSELS</b> 482 KCAL GF lime + chilli butter	25
<b>WHOLE BONELESS SEA BASS</b> 994 KCAL GF confit garlic, chilli	60
<b>WHOLE LOBSTER RICE</b> 1040 KCAL GF seashore salsa	105
<b>AGED WAGYU STRIPLOIN STEAK 350G</b> 1450 KCAL GF Westholme beef wagyu, rosemary salt, Basque chimichurri	110

## SIDES

<b>SUMMER TOMATO SALAD</b> 162 KCAL V smoked chilli dressing, herb croutons, onion, basil	15
<b>ASPARAGUS</b> 162 KCAL VG grilled white + green asparagus, almond + garlic sauce	14
<b>CHARRED TENDERSTEM BROCCOLI</b> 177 KCAL VG, GF hazelnut dressing, smoked sea salt	9
<b>TRIPLE COOKED CHIPS</b> 545 KCAL VG, GF paprika, rosemary salt	7

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