

SEANERD

SNACKS

GRILLED SOURDOUGH ^{VG} Arbequina & Sea Salt	9
PADRÓN PEPPERS ^{GF VG} Citrus Salt	9
JAMON IBERICO ^{GF} 100% Iberico Bellota	22
SALT COD CROQUETTE Bottarga, Saffron & Lime Aioli	5
SMOKED PINTXO ^{GF} Anchovy, Gordal Olive, Guindilla	6

SMALL PLATES

SOFT SHELL CRAB Ai Pastor Aioli, Lime	20
FRIED CALAMARI Lemon Aioli, Aleppo Chilli	19
CLAMS ^{GF} Vinho Verde, Garlic, Coriander Stem	22
OCTOPUS & CHORIZO SKEWER ^{GF} Pico De Gallo, Membrillo Ketchup	20
GAMBAS AL AJILLO Harissa, Sourdough, Lemon	19
WOOD-FIRED SCALLOPS ^{GF} Sobrasada Butter, Chives, Lime	22

OYSTERS

OYSTER TRILOGY Louët Feisser – Samphire, Apple & Lime Granita Fine de Claire – Champagne Mignonette Oyster Pate – Sourdough	20
JERSEY Channel Isles ^{ENGLAND}	5
ACHILL Achill Island ^{IRELAND}	5
FINE DE CLAIRE Marennes-Oléron ^{FRANCE}	7
CUMBRAE Ayrshire ^{SCOTLAND}	5.5
LINDISFARNE Northumberland ^{ENGLAND}	6
CARLINGFORD Louth ^{IRELAND}	5.5
LOUËT FEISSER Louth ^{IRELAND}	7
GILLARDEAU Île d’Oléron ^{FRANCE}	8
OSTRA REGAL Bannow Bay ^{IRELAND}	8

WOOD-FIRED & GRILLED

GRILLED OCTOPUS ^{GF} Pepperonata, Summer Herbs, Paprika Oil	38
LOBSTER RICE ^{GF} Shellfish Jus, Samphire Salsa	110
ASPARAGUS PAELLA ^{VG GF} Charred Asparagus & Baby Leek, Vegan Aioli	30
LANGOUSTINES ^{GF} Smoked Olive Oil, Lemon, Sea Salt	35
BUTTERFLIED SEA BASS ^{GF} Brown Butter, Parsley, Lemon	65
AGED RUBIA GALLEGA 700G ^{GF} Chimichurri Rojo	115
IBERICO SECRETO 200G ^{GF N} Romesco, Sour Cherry & Pedro Ximenez	40

COLD & CURED

AFTERNOON SEA ^N	240
10 Oysters, Half Lobster, Spider Crab, Palourde Clams, Mussels, Razor Clams, Langoustines, Octopus Ceviche, Sea Bream Aguachile, Tiger Prawns & Blue Belly Prawns	
Served with Mignonette, Romesco, Citrus Butter and Sourdough	
30g Baeri Caviar	110
50g Baeri Caviar	150
30g Kristal Caviar	170
Caviar served with Salted Sour Cream and Brioche	
SEA BREAM AGUACHILE ^{GF} Cucumber, Jalapeño, Fennel	21
GRILLED PEACH & PAYOYO ^{GF N} Mint, Toasted Almond, Sherry Reduction	15

SIDES

TRIPLE-COOKED CHIPS ^{VG GF} Paprika & Thyme Salt	8
PATATAS BRAVAS ^{V GF} Bravas Roja & Verde, Truffle Manchego	13
GRILLED COURGETTE ^{VG GF} Lemon Zest	9
MIXED HERB SALAD ^{VG GF} Moscatel Dressing	8
HERITAGE TOMATOES ^N Ajo Blanco, Pickled Walnut, Basil Oil	13

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.