SEABIRD

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PARA PICAR

GILDA DEL MONTE 90KCAL — 7
Cantabrian anchovy, preserved fig, guindilla, Idiazábal, Arbequina

NOCELLARA OLIVES 120KCAL — 6

SMOKED ALMONDS 320KCAL — 6
Truffle, sea salt

GRILLED 48HR SOURDOUGH 360KCAL — 7
Sobrasada butter, Maldon sea salt or Arbequina olive oil

PADRÓN PEPPERS 100KCAL VG — 8
Citrus salt

JAMÓN CROQUETAS 770KCAL 3 PIECES — 11
Lardo, saffron aioli, spring onion

WILD MUSHROOM CROQUETAS 610KCAL 3 PIECES VG — 10
Vegan aioli, porcini crumb, pickled chilli

OYSTERS

JERSEY | CHANNEL ISLES 7KCAL — 5 each

ACHILL | ACHILL ISLAND 7KCAL — 5 each

CUMBRAE | AYRSHIRE 7KCAL — 5 each

LOUËT FEISSER | LOUTH 8KCAL — 7 each

GILLARDEAU | ÎLE D'OLÉRON 10KCAL — 7.5 each

CHEF'S SELECTION 45 / 90KCAL — 28 / 52
Half dozen / dozen

BAKED OYSTER TRIO 150KCAL — 18
Three oysters, three toppings
Sobrasada, orange honey
Piquillo and Manchego
Romesco

RAW & CURED

ROCK POOL SHARING FOR 2 · 1060KCAL — 125
A dozen oysters, yellowfin tuna, swordfish, cured Scottish salmon, Cornish crab, pickled mussels, toasted sourdough

DAY BOAT FISH

YELLOWFIN TUNA 100G 150KCAL — 12

SWORDFISH 100G 190KCAL — 12

SCOTTISH SALMON 100G 260KCAL — 10
Beetroot cured
All with Arbequina olive oil, lime and Maldon salt

100% IBÉRICO BELLOTA

JAMÓN 190KCAL — 22
Aged 18 months

LOMO 90KCAL — 10
Aged 6 months

SMALL PLATES

CORNISH CRAB 510KCAL — 19
Matchstick potatoes, lobster cream

WARM BABY ARTICHOKES 330KCAL — 17
Preserved lemon, lomo ibérico

KING SCALLOP 430KCAL — 16.5
Jerusalem artichoke purée, morcilla

SCOTTISH MUSSELS 380KCAL — 12
Sherry vinegar, fines herbes, crème fraîche

WOOD-FIRED CALÇOTS 480KCAL — 12
Romesco, toasted almonds

LARGE PLATES

BOMBA CUTTLEFISH RICE 760KCAL — 28
Salt & pepper jig squid

GRILLED SILVER HAKE 560KCAL — 29
Judión beans, clams, fino sherry

BRAISED PIG CHEEKS 640KCAL — 25
Celeriac purée, golden raisins, Nocellara olives

PUMPKIN BOMBA RICE 840KCAL — 22
Goats' cheese, toasted sourdough crumb, ajillo

GRILLED SEA BASS 680KCAL — 42
Octopus, chorizo, chickpeas, smoked olive oil

CATCH OF THE DAY 400KCAL — MP
Grilled lemon, brown caper butter

WOOD-FIRED HERITAGE BEEF RIBEYE 1010KCAL — 55
Lobster peppercorn cream

WOOD-FIRED TO SHARE

WHOLE BAKED BABY TURBOT 1050KCAL — 95
Scottish mussels, seashore salsa

LAKE DISTRICT HERITAGE BEEF
35-day dry-aged, served with anchovy & soft herb salsa or lobster peppercorn cream
Please allow 30 minutes minimum

CÔTE DE BOEUF 270KCAL PER 100G — 15 / 100G

CHATEAUBRIAND 160KCAL PER 100G — 16 / 100G

EXTRA SAUCE 200KCAL — 5

SIDES

FENNEL & COMICE PEAR SALAD 210KCAL — 8
Radish, pomegranate

TRIPLE COOKED CHIPS 380KCAL — 9
Paprika and rosemary salt

CHARGRILLED SAVOY CABBAGE 260KCAL — 9
Garlic cream, pine nuts, paprika

CREAMED CHARLOTTE POTATOES 540KCAL — 8
Smoked olive oil, toasted sourdough crumb

V vegetarian VG vegan Adults need around 2,000 kcal a day

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. All prices are in UK sterling. A discretionary 12.5% service charge will be applied to your bill.