

CHILLED ON ICE

AFTERNOON SEA ^{3350 KCAL}	220
Cousteau + Calypso + Simone	
COUSTEAU ^{1430 KCAL}	130
half lobster, dressed crab, razor clams, quisquillas, scallop + tiger's milk	
CALYPSO ^{1320 KCAL}	80
clams, mussels, langoustines, red prawns, tuna tartare	
SIMONE ^{600 KCAL}	40
add 10 chef-selected oysters to your Cousteau or Calypso	
	30g 50g
EXMOOR CAVIAR ^{143/227 KCAL}	140 220
fish waffle, crème fraîche, chives	

RAW

TUNA TARTARE ^{126 KCAL}	16
ajo blanco, pickled jalapeño	
PRAWN + OCTOPUS CEVICHE ^{131 KCAL GF}	19
tiger's milk, padron pepper, corn	

SMALL PLATES

OCTOPUS ROLL ^{460 KCAL}	18
brioche, aioli, pickled red onion	
FRIED CALAMARI ^{445 KCAL}	14
lemon, red pepper aioli	
DRESSED CRAB ON TOAST ^{234 KCAL}	18
Cox's apple, guindilla, jamón lardo	
PATATAS PALHAS ^{290 KCAL V, GF}	10
matchstick potatoes, soft confit egg, bravas sauce, chives	
PAN CON TOMATE ^{276 KCAL VG}	7
sourdough, garlic, tomato	
PADRON PEPPERS ^{220 KCAL VG, GF}	8
citrus Maldon salt	
GRILLED CHORIZO ^{300 KCAL GF}	10
thyme honey, Rioja	
IBERICO JAMON CROQUETAS ^{290 KCAL}	9
Iberico pancetta, saffron aioli	

CHARCUTERIE

Jamón Ibérico de Bellota ^{180 KCAL GF}	24
Salchichón Ibérico de Bellota ^{220 KCAL GF}	12
Chorizo Ibérico de Bellota ^{220 KCAL GF}	13
Lomo Doblado Ibérico de Bellota ^{180 KCAL GF}	16

MAINS

WHOLE BONELESS SEABASS ^{970 KCAL GF}	55
smoked honey butter, mojo verde	
GRILLED TIGER PRAWN ^{210 KCAL GF}	[each] 15
aioli, parsley	
WHOLE LOBSTER RICE ^{1040 KCAL GF}	95
Manchego, porto branco	
CORNISH MUSSELS ^{482 KCAL}	25
anchovy + herb butter	
WOOD-FIRED MARKET FISH ^{427 KCAL GF}	MP
Basque salsa verde	
WILD MUSHROOM RICE ^{526 KCAL VG, GF}	24
oyster mushroom, mushroom butter, winter truffle	
FINCLASS BEEF RIB EYE [340g] ^{606 KCAL GF}	48
green peppercorn bisque, salsa Española	

SIDES

MARINATED OLIVES ^{88 KCAL VG, GF}	5
Gordal olives, citrus, thyme	
GRILLED SOURDOUGH ^{275 KCAL VG}	5
organic extra virgin olive oil	
SEASONAL GREENS ^{40 KCAL V, GF}	7
rainbow chard, garlic, lemon	
TRIPLE COOKED CHIPS ^{545 KCAL VG, GF}	7
paprika, rosemary salt	
SPINACH + AVOCADO SALAD ^{194 KCAL V, GF}	8
herb emulsion	
ROASTED BEETROOTS ^{269 KCAL V, GF}	11 / 18
port, figs, walnut, Monte Enebro goat's cheese	



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