

CHILLED ON ICE

AFTERNOON SEA ^{3350 KCAL} Cousteau + Calypso + Simone	220
COUSTEAU ^{1430 KCAL} half lobster, dressed crab, razor clams, quisquillas, scallop	130
CALYPSO ^{1320 KCAL} clams, mussels, langoustines, red prawns, sea trout ceviche	80
SIMONE ^{600 KCAL} add 10 chef-selected oysters to your Cousteau or Calypso	40
BAERI ROYAL CAVIAR ^{173/257 KCAL} brioche, crème fraîche, chives	100 180
KRISTAL CAVIAR ^{173 KCAL} brioche, crème fraîche, chives	155

SMALL PLATES

SEA TROUT CEVICHE ^{203 KCAL GF} tiger's milk, blood orange	17
HERITAGE CARROTS ^{294 KCAL V, GF} goat's curd, honey, toasted walnuts, thyme	16
OCTOPUS ROLL ^{460 KCAL} brioche, aioli, pickled red onion	18
FRIED CALAMARI ^{445 KCAL} lemon, red pepper aioli	14
WOOD FIRED XO SCALLOP DUO ^{398 KCAL} XO butter, chilli, lime	22
GAMBAS AL AJILLO ^{526 KCAL} sourdough, lemon	18
DRESSED CRAB ON TOAST ^{234 KCAL} Cox's apple, guindilla, Jamón lardo	18
PAN CON TOMATE ^{276 KCAL V} sourdough, garlic, tomato + add Jamón Iberico + add boquerones	7 +5 +4
PADRON PEPPERS ^{220 KCAL VG, GF} citrus Maldon salt	8
GRILLED CHORIZO ^{300 KCAL GF} thyme honey, Rioja	10
HERITAGE TOMATO SALAD ^{185 KCAL GF} melon, onion, white balsamic, baby basil, bottarga	15
DRESSED BRIXHAM CRAB ^{387 KCAL GF} brown crab butter, cox's apple, caviar	35
JAMÓN DE BELLOTA CINCO JOTAS ^{96 KCAL GF} aged for four years	19

SNACKS

CHARCUTERIE PLATE ^{200KCAL GF} Ibérico bellota Jamón + chorizo, guindilla chilli	22
SALT COD CROQUETAS ^{290 KCAL} spring onion, Iberico pancetta, lemon aioli	10
JAMÓN IBÉRICO CROQUETAS ^{315 KCAL} spring onion, Iberico pancetta, saffron aioli	9
MARINATED OLIVES ^{88 KCAL VG, GF} Gordal olives, citrus, thyme	5
GRILLED SOURDOUGH ^{275 KCAL} seaweed butter	5
PINTXOS ^{210 KCAL GF} manzanilla, boquerone, guindilla, chorizo	10
BOQUERONES ^{100 KCAL GF} olive oil	7

LARGE PLATES

WHOLE BONELESS SEABASS ^{970 KCAL GF} smoked honey butter, mojo verde	60
GRILLED OCTOPUS ^{1040 KCAL GF} saffron and potato pureé, jalapeño	36
CORNISH MUSSELS ^{482 KCAL} anchovy + herb butter, chilli	25
WHOLE LOBSTER RICE ^{1040 KCAL GF} seashore salsa	95
EX-DAIRY JERSEY COW SIRLOIN [350G] ^{882 KCAL GF} piperade + lobster, green peppercorn + jalapeño bisque	55 4
ASPARAGUS PAELLA ^{527 KCAL VG, GF} peas + garlic, Julienne Bruno vegan cheese	25
ROASTED AUBERGINE ^{462 KCAL VG, GF} harissa, romesco	25

SIDES

BABY GEM ^{224 KCAL} sherry + hazelnut vinaigrette, mahon cheese	10
TRIPLE COOKED CHIPS ^{545 KCAL VG, GF} paprika, rosemary salt	7
CHARRED CABBAGE ^{275 KCAL VG} gremolata, lemon zest, chilli	7
MARINATED ARTICHOKE ^{354 KCAL VG, GF} greens, pickled shallots, candied walnuts, capers	9
CHARRED TENDERSTEM BROCCOLI ^{124 KCAL VG, GF} toasted sesame, fennel	9



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