

CHILLED ON ICE

served with sourdough, lemon, Bungay butter,
house mayonnaise and romesco

CALYPSO <small>1320 KCAL</small>	70
clams, grilled mussels, langoustines, red prawns, tuna tartare	
COUSTEAU <small>1430 KCAL</small>	120
half lobster, dressed crab, razor clams, scallop ceviche, quisquillas	
SIMONE <small>600 KCAL</small>	30
add 10 chef-selected oysters to your Calypso or Cousteau platter	
AFTERNOON SEA <small>3350 KCAL</small>	200
Calypso + Cousteau + Simone	

RAW

ANCHOVIES YURRITA <small>230 KCAL</small>	12
crystal bread, Bungay butter	
DRESSED CRAB <small>280 KCAL</small>	16
white + brown crab meat, green apple, coriander, sourdough	
TUNA TARTARE <small>110KCAL GF</small>	15
sweet paprika, watermelon, radish wraps	
SCALLOP CEVICHE <small>172 KCAL GF</small>	19
hand-dived Scottish scallop, almond, lime	

SMALL PLATES

PAN CON TOMATE <small>276 KCAL VG</small>	7
PADRON PEPPERS <small>220 KCAL VG, GF</small>	8
citrus Maldon salt	
IBERICO JAMON CROQUETAS <small>290 KCAL</small>	9
Iberico pancetta, saffron aioli	
GRILLED LANGOUSTINES <small>310 KCAL GF</small>	24
wild garlic butter	
OCTOPUS ROLL <small>460 KCAL</small>	18
brioche, aioli, pickled red onion	
FRIED CALAMARI <small>445 KCAL</small>	12
lemon, red pepper aioli	
GRILLED CHORIZO <small>300 KCAL GF</small>	10
thyme honey, Rioja	
MATCHSTICK PATATAS BRAVAS <small>290 KCAL V, GF</small>	10
confit egg, bravas sauce, chives	



GF-GLUTEN FREE

V-VEGETARIAN

VG-VEGAN

CHARCUTERIE

Salchichón Iberico Bellota <small>220 KCAL GF</small>	11
Chorizo Ibérico de Bellota <small>220 KCAL GF</small>	11
Lomo Doblado Ibérico de Bellota <small>180 KCAL GF</small>	16
Jamón Ibérico de Bellota <small>180 KCAL GF</small>	24

MAINS

ROASTED CORNISH COD <small>450 KCAL GF</small>	26
pickled fennel, dill	
WHOLE TIGER PRAWNS <small>530 KCAL GF</small>	MP
aioli, parsley	
MUSSELS <small>225 KCAL GF</small>	24
anchovy + herb butter	
TAMWORTH PORK CHOP <small>450 KCAL GF</small>	28
apple + jalapeño	
SWALEDALE BEEF RIB EYE [340G] <small>920 KCAL GF</small>	48
chimichurri	

SHARERS

WHOLE BONELESS SEABASS <small>970 KCAL GF</small>	55
smoked honey butter, mojo verde	
BASQUE STEW <small>420 KCAL GF</small>	48
clams, mussels, market fish, prawns, saffron	
SUMMER BEAN STEW <small>295 KCAL VG, GF</small>	19 / 36
seasonal beans, tomato pesto	
WHOLE LOBSTER RICE <small>1040 KCAL GF</small>	50 / 95
Manchego, porto branco	

SIDES

SEASONAL GREENS <small>280 KCAL V, GF</small>	7
purple sprouting broccoli, honey mustard	
TRIPLE COOKED CHIPS <small>545 KCAL VG, GF</small>	7
paprika, rosemary salt	
HALF COS LETTUCE <small>495 KCAL V</small>	8
sherry + hazelnut vinagreta, Mahon cheese, croutons	
HERITAGE TOMATO SALAD <small>155 KCAL GF</small>	9 / 16
Spanish onion, melon, bottarga	
GRILLED SOURDOUGH <small>275 KCAL VG</small>	5
organic extra virgin olive oil	

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.