

CHILLED ON ICE + RAW

AFTERNOON SEA ^{3350 KCAL} Cousteau + Calypso + Simone	220
COUSTEAU ^{1430 KCAL} half lobster, dressed crab, razor clams, quisquillas, scallop + tiger's milk	130
CALYPSO ^{1320 KCAL} clams, mussels, langoustines, red prawns, tuna tartare	80
SIMONE ^{600 KCAL} add 10 chef-selected oysters to your Cousteau or Calypso	40
TUNA TARTARE ^{126 KCAL} ajo blanco, pickled jalapeño	16
PRAWN + OCTOPUS CEVICHE ^{131 KCAL GF} tiger's milk, padron pepper, corn	19

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

SMALL PLATES

WOOD FIRED SCALLOP ^{199 KCAL} XO butter, chilli, lime	[each] 19
OCTOPUS ROLL ^{460 KCAL} brioche, aioli, pickled red onion	18
FRIED CALAMARI ^{445 KCAL} lemon, red pepper aioli	14
DRESSED CRAB ON TOAST ^{234 KCAL} Cox's apple, guindilla, jamón lardo	18
PATATAS PALHAS ^{290 KCAL V, GF} matchstick potatoes, confit egg, bravas sauce, chives	10
PAN CON TOMATE ^{276 KCAL VG} sourdough, garlic, tomato	7
PADRON PEPPERS ^{220 KCAL VG, GF} citrus Maldon salt	8
GRILLED CHORIZO ^{300 KCAL GF} thyme honey, Rioja	10
IBERICO JAMON CROQUETAS ^{290 KCAL} Iberico pancetta, saffron aioli	9

MAINS

WHOLE BONELESS SEABASS ^{970 KCAL GF} smoked honey butter, mojo verde	55
GRILLED TIGER PRAWN ^{210 KCAL GF} aioli, parsley	[each] 15
WHOLE LOBSTER RICE ^{1040 KCAL GF} Manchego, porto branco	95
CORNISH MUSSELS ^{482 KCAL GF} anchovy + herb butter	25
BASQUE STEW ^{420 KCAL GF} clams, mussels, market fish, prawns, saffron	50
WOOD-FIRED BUTTERFLY MACKEREL ^{427 KCAL GF} crab pepper sauce, pickled kohlrabi	26
WILD MUSHROOM RICE ^{526 KCAL VG, GF} hen of the woods, mushroom butter, autumn truffle	24
TAMWORTH PORK CHOP [300g] ^{574 KCAL GF} piquillo pepper, chimichurri	28
SWALEDALE BEEF RIB EYE [340g] ^{606 KCAL GF} green peppercorn bisque, salsa Española	48

SIDES

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

