

## CHILLED ON ICE

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

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

## RAW

<b>ANCHOVIES YURRITA</b> <sup>230 KCAL</sup>	12
crystal bread, Bungay butter	
<b>DRESSED CRAB</b> <sup>280 KCAL GF</sup>	15
white + brown crab meat, green apple, coriander	
<b>TUNA TARTARE</b> <sup>110KCAL GF</sup>	14
sweet paprika, watermelon, radish wraps	
<b>SCALLOP CEVICHE</b> <sup>172 KCAL GF</sup>	19
hand-dived Scottish scallop, almond, lime	

## SMALL PLATES

<b>PAN CON TOMATE</b> <sup>276 KCAL VG</sup>	6
<b>PADRON PEPPERS</b> <sup>220 KCAL VG,GF</sup>	6
citrus Maldon salt	
<b>IBERICO JAMON CROQUETAS</b> <sup>290 KCAL</sup>	7
Iberico pancetta, saffron aioli	
<b>GRILLED LANGOUSTINES</b> <sup>310 KCAL GF</sup>	24
wild garlic butter	
<b>HERITAGE TOMATO SALAD</b> <sup>155 KCAL GF</sup>	9
Spanish onion, melon, bottarga	
<b>OCTOPUS ROLL</b> <sup>460 KCAL</sup>	16
brioche, aioli, prawn oil, pickled red onion	
<b>FRIED CALAMARI</b> <sup>445 KCAL</sup>	12
lemon + red pepper aioli	
<b>CORNISH MUSSEL ESCABECHE</b> <sup>225 KCAL GF</sup>	10
grilled Cornish mussels, escabeche	
<b>GRILLED CHORIZO</b> <sup>300 KCAL GF</sup>	10
thyme honey, Rioja	
<b>FINE PATATAS BRAVAS</b> <sup>290 KCAL V,GF</sup>	9
confit egg, bravas sauce, chives	

## CHARCUTERIE

<b>Salchichón Iberico Bellota</b> <sup>220 KCAL</sup>	11
<b>Chorizo Ibérico de Bellota</b> <sup>220 KCAL</sup>	11
<b>Lomo Doblado Ibérico de Bellota</b> <sup>180 KCAL</sup>	14
<b>Jamón Ibérico de Bellota</b> <sup>180 KCAL</sup>	22

## LARGE PLATES

<b>ROASTED CORNISH COD</b> <sup>450 KCAL GF</sup>	24
pickled fennel, dill	
<b>WHOLE TIGER PRAWNS</b> <sup>530 KCAL GF</sup>	30
aioli, parsley	
<b>IBERICO PORK PRESA</b> <sup>450 KCAL GF</sup>	25
green apple, jalapeño	
<b>BEEF RIB EYE 300G</b> <sup>920 KCAL GF</sup>	45
chimichurri	
<b>SPRING BEAN STEW</b> <sup>295 KCAL VG,GF</sup>	19

## SHARING PLATES

<b>WHOLE BONELESS SEABASS</b> <sup>970 KCAL GF</sup>	55
smoked honey butter, mojo verde	
<b>BASQUE STEW</b> <sup>420 KCAL GF</sup>	48
clams, mussels, monkfish, prawns, saffron	
<b>WHOLE LOBSTER RICE</b> <sup>1040 KCAL GF</sup>	95
Manchego, porto branco	

## SIDES

<b>SEASONAL GREEN</b> <sup>280 KCAL GF</sup>	7
purple sprouting broccoli, honey mustard	
<b>TRIPLE COOKED CHIPS</b> <sup>545 KCAL VG,GF</sup>	5
paprika, rosemary salt	
<b>HALF COS LETTUCE</b> <sup>495 KCAL V</sup>	8
sherry + hazelnut vinagreta, Mahon cheese, croutons	
<b>GRILLED SOURDOUGH</b> <sup>275 KCAL VG</sup>	5
Artajo 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.

GF-GLUTEN FREE      V-VEGETARIAN      VG-VEGAN