

BRUNCH

CRAB CLAW OMELETTE ^{1130 KCAL} Manchego, peppers	18
LOBSTER WAFFLE ^{990 KCAL} caviar	28
BROWN SHRIMP CRUMPET ^{420 KCAL} brandy seafood sauce, preserved lemon, frisse	14
FRIED CALAMARI ^{445 KCAL} lemon + red pepper aioli	12
OCTOPUS ROLL ^{460 KCAL} brioche, aioli, pickled red onion	18
MATCHSTICK PATATAS BRAVAS ^{290 KCAL V,GF} confit egg, bravas sauce, chives	10
CHORIZO BAKED EGG ^{690 KCAL} herb yoghurt, grilled sourdough	12
COD BURGER ^{970 KCAL} beer battered fish, brioche, caper + jalapeño aioli	19

CHILLED ON ICE

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

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

CHARCUTERIE

Salchichón Iberico Bellota ^{220 KCAL}	11
Chorizo Ibérico de Bellota ^{220 KCAL}	11
Lomo Doblado Ibérico de Bellota ^{180 KCAL}	16
Jamón Ibérico de Bellota ^{180 KCAL}	24

RAW

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

SHARING PLATES

WHOLE BONELESS SEABASS ^{970 KCAL GF} smoked honey butter, mojo verde	55
BASQUE STEW ^{420 KCAL GF} clams, mussels, market fish, prawns, saffron	48
WHOLE LOBSTER RICE ^{1040 KCAL GF} Manchego, porto branco	50 / 95

SIDES

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



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