

# SEABIRD SUNDAYS

<b>SIMONE</b>	£30
Ten chef-selected oysters	
Pair with Pierre Gerbais Champagne   Bottle 750ML	£65
<b>OR</b>	
Ten British oysters	
Pair with Nyetimber English Sparkling Wine   Bottle 750ML	£65
<b>CALYPSO</b>	£85
Whelks, clams, cockles, fresh langoustines + Atlantic prawns	
Served with Moscatel mignonette + lemon	
Pair with Aphros Vino Verdhe   Bottle 750ML	£40
<b>COUSTEAU</b>	£135
Alaskan king crab legs, cooked crab, dressed razor clams, scallop ceviche + quisquillas	
Served with bloody mary sauce + mignonette	
Pair with Pierre Gerbais Champagne   Bottle 750ML	£65
<b>AFTERNOON SEA</b>	£245
Simone + Calypso + Cousteau	
Pair with Domain Triennes Rosé   Magnum 1.5L	£65

## SMALL PLATES

<b>OCTOPUS ROLL</b> —padron pepper, smoked aioli, brioche bun	£13.5
<b>PRAWN CROQUETAS</b> —lime, ginger, saffron aioli	£6
<b>PAN CON TOMATE</b> <sup>VG</sup>	£4
<b>FRIED BABY SQUID</b> —spicy aioli <sup>DF</sup>	£9
<b>TRIPLE COOKED CHIPS</b> <sup>VG, GF, DF</sup>	£5
<b>PADRON PEPPERS</b> <sup>VG, GF, DF</sup>	£6

V—VEGETARIAN    VG—VEGAN    GF—GLUTEN FREE    DF—DAIRY FREE

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.