

CHILLED ON ICE

CHARCUTERIE

AFTERNOON SEA	3350 KCAL	220
Cousteau + Calypso + Simone		
COUSTEAU	1430 KCAL	130
half lobster, dressed crab, razor clams, quisquillas, scallop		
CALYPSO	1320 KCAL	80
clams, mussels, langoustines, red prawns, gin-cured salmon		
SIMONE	600 KCAL	40
add 10 chef-selected oysters to your Cousteau or Calypso		
		30g 50g
EXMOOR CAVIAR	143/227 KCAL	140 220
crumpet, crème fraîche, chives		

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

MAINS

WHOLE BONELESS SEABASS	970 KCAL GF	60
smoked honey butter, mojo verde		
CORNISH COD ESCABECHE	274 KCAL GF	28
pickled Jerusalem artichokes, fennel		
WHOLE LOBSTER RICE	1040 KCAL GF	95
seashore salsa		
MIDDLE WHITE PORK CHOP [340g]	627 KCAL GF	32
crispy broad bean salsa		
FINCLASS BEEF RIB EYE [340g]	606 KCAL GF	52
tomato + scotch bonnet emulsion		
NEW SEASON ENGLISH ASPARAGUS RICE	664 KCAL VG, GF	24
green peas, fresh herb emulsion		

SUNDAY SESSIONS		
GIN-CURED SALMON	153 KCAL GF	18
Monkey 47 gin, toasted sweetcorn, courgette		
RED PRAWN CRUDO	435 KCAL GF	18
crispy lardo, chilli dressing, tarragon		
LOBSTER ROLL	593 KCAL	25
crispy shallots, tequila aioli, prawn, Keta Caviar		
OCTOPUS CEVICHE	183 KCAL	22
Aleppo, watermelon, mango, lime		
KING CRAB + CAVIAR BIKINI	570 KCAL	28
Exmoor Caviar, dressed king crab, chive cream fraiche		
DRESSED CRAB	568 KCAL	20
cured yolk, Cox’s apple, toasted brioche		
IBERICO JAMON PATATAS PALHAS	290 KCAL GF	11
confit egg, matchstick potatoes		
+ 2g Oscietra Caviar	6 KCAL GF	12
+ 2g black summer truffle	1 KCAL GF	12

SIDES

MARINATED OLIVES	88 KCAL VG, GF	5
Gordal olives, citrus, thyme		
GRILLED SOURDOUGH	275 KCAL	5
brown crab butter		
ROMAINE LETTUCE	187 KCAL	14
cured yolk, boquerones		
TRIPLE COOKED CHIPS	545 KCAL VG, GF	7
paprika, rosemary salt		
HERITAGE TOMATOES	78 KCAL VG, GF	11 / 18
pickled shallots, fennel granita, herb oil		

SMALL PLATES		
OCTOPUS ROLL	460 KCAL	18
smoked aioli, pickled red onion		
IBERICO JAMON CROQUETAS	290 KCAL	9
Iberico pancetta, saffron aioli		
FRIED CALAMARI	445 KCAL	14
lemon, red pepper aioli		
WOOD FIRED XO SCALLOP DUO	398 KCAL	22
XO butter, chilli, lime		
PAN CON TOMATE	276 KCAL V	7
sourdough, garlic, tomato		
PADRON PEPPERS	220 KCAL VG, GF	8
citrus Maldon salt		



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.