

CHILLED ON ICE

Periwinkles	5
Cherry Stone Clams [raw]	6
Mussels	6.5
Whelks	7
Quisquillas	7
Clams	8
Cockles	8
Razor Clams	9
Atlantic Prawns	10
Langoustines	19

SEABIRD PLATTERS

CALYPSO	49
oysters, clams, cockles, mussels, whelks, langoustines + atlantic prawns	
SIMONE	95
oysters, clams, cockles, mussels, whelks, langoustines, atlantic prawns, razor clams, cherry stone clams, quisquillas, sea bream crudo + dressed brown crab	

SMALL PLATES

PAN CON TOMATE ^{VG}	5
DEVONSHIRE CRAB BUÑUELOS	12.5
saffron aioli	
GRILLED SARDINE SKEWERS	12.5
gordal olive salsa	
HAND-DIVED SCALLOP ^{GF}	12.5
tomato soffrito, spinach, pine nuts + raisins	
OCTOPUS ROLL	14.5
padron peppers, sobrasada aioli + brioche bun	
CARABINEROS PRAWN ^{GF}	18
arbequina olive oil	
STEAMED CLAMS [market choice]	14.5
coriander pesto, chilli + sourdough	
SEA BREAM CRUDO ^{GF}	18
black olive tapenade, pepper tartare + romesco	
CHARRED BABY GEM ^V	12
creamed sweet corn, salsa + hazelnuts	
ROAST HERITAGE CARROTS ^V	10
goat's curd, walnuts + honey	
HEIRLOOM TOMATOES ^{GF}	14
broad beans, olives, anchovies	

CHARCUTERIE

Cecina de León	6
Salchichón de Vic	6
Salchichón de Vic with Peppercorns	6
Señorío de Montanera Chorizo Ibérico de Bellota	7
Señorío de Montanera Lomo Doblado Ibérico de Bellota	8
Señorío de Montanera Jamón Ibérico de Bellota D.O.P	14

PLANCHA

NORFOLK HISPI CABBAGE ^{GF, VG}	16
white beans, sweet baby onions + chestnuts	
WHOLE MACKEREL ^{GF}	18
moscatel, chilli + smoked paprika	
CORNISH PLAICE [on the bone] ^{GF}	26
piri piri	
BASQUE STEW [for two] ^{GF}	48
prawns, clams, mussels, red snapper + aromatic broth	
PARRILLADA DE MARISCO [for three to four] ^{GF}	75
grilled prawns, squid, mussels, langoustines + clams	

CHARCOAL GRILL

SPICED AUBERGINE ^{VG}	16
harissa, peppers + soft herbs	
HALF/WHOLE LOBSTER ^{GF}	24/48
chimichurri dressing	
NEW HAVEN WHOLE JOHN DORY [for two] ^{GF}	78
mojo verde + lemon	
IBERICO PORK PRESA ^{GF}	24
celeriac, apple + king oyster mushrooms	
40 DAY DRY AGED GALICIAN EX-DAIRY BONE ON RIB EYE	80
Tomato & anchovy emulsion	

SIDES

WARM FAVA BEANS ^{GF}	6
grated egg + herbed breadcrumbs	
GREEN SALAD ^{GF, VG}	6
radicchio + avocado	
PAPAS ARRUGADAS ^{VG}	5
mojo rojo	
SPICY FRIES ^{GF, VG}	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.