

CHILLED ON ICE		CHARCUTERIE	
Periwinkles	5	Cecina de León	6
Cherry Stone Clams [raw]	6	Salchichón de Vic	6
Mussels	6.5	Salchichón de Vic with Peppercorns	6
Whelks	7	Señorío de Montanera Lomo Doblado Ibérico de Bellota	7
Quisquillas	7	Señorío de Montanera Chorizo Ibérico de Bellota	8
Clams	8	Señorío de Montanera Jamón Ibérico de Bellota D.O.P	14
Cockles	8		
Razor Clams	9		
Atlantic Prawns	10		
Langoustines	19		
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		PLANCHA	
PAN CON TOMATE ^{VG}	5	NORFOLK HISPI CABBAGE ^{GF, VG}	16
DEVONSHIRE CRAB BUÑUELOS	12.5	bean stew + baby onions	
SARDINE SKEWERS	12.5	WHOLE MACKEREL ^{GF}	18
gordal olives salsa		moscatel, chilli + smoked paprika	
HAND-DIVED SCALLOP ^{GF}	12.5	CORNISH PLAICE [on the bone] ^{GF}	26
tomato sofrito, spinach, pine nuts + raisins		piri piri	
OCTOPUS ROLL	14.5	BASQUE STEW [for two] ^{GF}	48
padron peppers, sobrasada aioli + brioche bun		prawns, clams, mussels, red snapper + aromatic broth	
CARABINEROS PRAWN ^{GF}	18		
arbequina olive oil			
CLAMS [market choice]	14.5		
coriander pesto + sourdough			
SEA BREAM CRUDO ^{GF}	18		
black olive tapenade, pepper tartare + romesco			
CHARRED GEM ^V	12		
corn purée, hazelnuts + corn salsa			
HERITAGE CARROTS	10		
goat’s curd, walnut + honey			
HEIRLOOM TOMATOES ^{GF}	14		
broad beans, olives, anchovies			
IBERICO SANDWICH	14.5		
salsa verde, manchego + piparra			
SARDINE SANDWICH	14.5		
escalivada + black olive tapenade			
SMALL PLATES		CHARCOAL GRILL	
PAN CON TOMATE ^{VG}	5	SPICED AUBERGINE ^{VG}	16
DEVONSHIRE CRAB BUÑUELOS	12.5	harissa, peppers + soft herbs	
SARDINE SKEWERS	12.5	HALF/ WHOLE LOBSTER ^{GF}	24/48
gordal olives salsa		chimichurri dressing	
HAND-DIVED SCALLOP ^{GF}	12.5	NEW HAVEN WHOLE JOHN DORY [for two] ^{GF}	78
tomato sofrito, spinach, pine nuts + raisins		mojo verde + lemon	
OCTOPUS ROLL	14.5	IBERICO PORK PRESA ^{GF}	24
padron peppers, sobrasada aioli + brioche bun		celeriac, apple + seasonal mushrooms	
CARABINEROS PRAWN ^{GF}	18	40 DAY AGED GALICIAN EX-DAIRY BONE ON RIB EYE	80
arbequina olive oil		Tomato & anchovy emulsion	
CLAMS [market choice]	14.5		
coriander pesto + sourdough			
SEA BREAM CRUDO ^{GF}	18		
black olive tapenade, pepper tartare + romesco			
CHARRED GEM ^V	12		
corn purée, hazelnuts + corn salsa			
HERITAGE CARROTS	10		
goat’s curd, walnut + honey			
HEIRLOOM TOMATOES ^{GF}	14		
broad beans, olives, anchovies			
IBERICO SANDWICH	14.5		
salsa verde, manchego + piparra			
SARDINE SANDWICH	14.5		
escalivada + black olive tapenade			
SMALL PLATES		SIDES	
PAN CON TOMATE ^{VG}	5	WARM FAVA BEANS ^{GF, V}	6
DEVONSHIRE CRAB BUÑUELOS	12.5	grated egg + herbed breadcrumbs	
SARDINE SKEWERS	12.5	GREEN SALAD ^{GF, VG}	6
gordal olives salsa		radicchio, avocado + soft herbs	
HAND-DIVED SCALLOP ^{GF}	12.5	PAPAS ARRUGADAS ^{VG}	5
tomato sofrito, spinach, pine nuts + raisins		mojo rojo	
OCTOPUS ROLL	14.5	SPICY FRIES ^{GF, VG}	5
padron peppers, sobrasada aioli + brioche bun			
CARABINEROS PRAWN ^{GF}	18		
arbequina olive oil			
CLAMS [market choice]	14.5		
coriander pesto + sourdough			
SEA BREAM CRUDO ^{GF}	18		
black olive tapenade, pepper tartare + romesco			
CHARRED GEM ^V	12		
corn purée, hazelnuts + corn salsa			
HERITAGE CARROTS	10		
goat’s curd, walnut + honey			
HEIRLOOM TOMATOES ^{GF}	14		
broad beans, olives, anchovies			
IBERICO SANDWICH	14.5		
salsa verde, manchego + piparra			
SARDINE SANDWICH	14.5		
escalivada + black olive tapenade			
SMALL PLATES		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	