

SUNDAY LUNCH FEASTING MENU

Please select one set menu option for the whole party to dine from.

We ask that you pre-order your chosen menu no later than 48 hours prior to your booking date.

Available for a minimum of two guests or more.

Menu One | 58.50 per person including a seasonal Bellini

Gravlax & Marinated Cucumber

Swedish mustard dressing

Burrata

with Marinda tomatoes, pesto & focaccia

Char-grilled Squid & Avocado

with Datterini tomatoes harissa dressing



Grilled Mixed Seasonal Fish with Herb Butter

Selection of seasonal vegetables



Chocolate Fondant

with hazelnut praline ice cream

Golden Pineapple

with pomegranate and coconut and lime sorbet

Vanilla Panna Cotta

with Yorkshire rhubarb & crushed amaretti

Menu Three | 68 per person including a seasonal Bellini

Gravlax & Marinated Cucumber

Swedish mustard dressing

Burrata

with Marinda tomatoes, pesto & focaccia

Char-grilled Squid & Avocado

with Datterini tomatoes harissa dressing



Char-grilled Turbot with Béarnaise Sauce

Selection of seasonal vegetables



Chocolate Fondant

with hazelnut praline ice cream

Golden Pineapple

with pomegranate and coconut and lime sorbet

Vanilla Panna Cotta

with Yorkshire rhubarb & crushed amaretti



J. SHEEKEY

ESTABLISHED 1896

Menu Two | 65 per person including a seasonal Bellini

Gravlax & Marinated Cucumber

Swedish mustard dressing

Burrata

with Marinda tomatoes, pesto & focaccia

Char-grilled Squid & Avocado

with Datterini tomatoes harissa dressing



Salt Baked Sea Bass with Beurre Blanc

Selection of seasonal vegetables



Chocolate Fondant

with hazelnut praline ice cream

Golden Pineapple

with pomegranate and coconut and lime sorbet

Vanilla Panna Cotta

with Yorkshire rhubarb & crushed amaretti

Menu Four | 75 per person including a seasonal Bellini

Gravlax & Marinated Cucumber

Swedish mustard dressing

Burrata

with Marinda tomatoes, pesto & focaccia

Char-grilled Squid & Avocado

with Datterini tomatoes harissa dressing



Roasted Mixed Shellfish with Sea Vegetables & Garlic Butter

Lobster, Langoustine, Scallop, Tiger Prawn & Razor Clam



Chocolate Fondant

with hazelnut praline ice cream

Golden Pineapple

with pomegranate and coconut and lime sorbet

Vanilla Panna Cotta

with Yorkshire rhubarb & crushed amaretti

All main dishes will be served with a selection of seasonal vegetables.

A discretionary service charge of 12.5% will be added to your bill. Our fish is responsibly caught from sustainable sources. Vegetarian menu available upon request.

Includes 20% VAT. Cover charge 2.00 per person in dining room only