

OYSTERS

Carlingford
six 18.00
dozen 36.00

Lindisfarne
six 17.50
dozen 35.00

Ostra Regal
six 24.00
dozen 48.00

SHELLFISH

Plateau de Fruits de Mer
39.50 per person
with half lobster 59.50 per person

Potted Shrimps
with wholemeal toast
13.50

Lobster Mayonnaise
half 21.50
whole 43.00

Atlantic Prawns
quarter pint 7.25
half pint 14.00

Dublin Bay Prawns
each 5.00

Seared Tiger Prawns
with garlic chilli & ginger dressing
16.75 / 24.75

Scallops in Half Shell
chilli & garlic
17.50

Razor Clams
with roasted chorizo, broad beans & wild
garlic
15.75

Thai Spiced Mussels
with coconut & lime
11.50

CRAB

Bisque
with cream & Cognac
9.00

Whole Devon Cock Crab
21.50

Dressed Crab
out of the shell
17.75

CAVIAR

Royal Baeri
15g 30.00 30g 60.00 50g 100.00

Oscietra
15g 50.00 30g 100.00 50g 160.00

served with Blinis & crème fraîche

SPECIALS

Spiced Sweetcorn Soup
with tempura prawn
8.75

Herb Roasted Sea Trout
with shaved courgette & datterini
11.75

STARTERS

Smoked Eel 13.75
with horseradish potatoes & crispy bacon

Smoked Salmon 17.25

Asparagus 14.50
hot with hollandaise, cold with herb vinaigrette

Twice Baked Smoked Haddock Soufflé 13.75
with wild garlic & chive sauce

Heritage Beetroot Salad 10.75
with watermelon, feta & mint

Gravlax Salad 13.75
with orange, fennel salad & Keta caviar dressing

Stone Bass & Salmon Ceviche 14.25
with jalapeño & black quinoa

Tuna Tartare 14.75
with honey & yuzu dressing, seaweed crackers

Risotto Primavera 12.75
with melted Gorgonzola

Burrata 14.50
with Sicilian tomatoes & basil

MARKET FISH

Fish for One
P.O.A

Halibut on the Bone
36.00

Fish for Two
P.O.A

all served grilled or pan-fried

SPECIALS

Fillet of Lemon Sole
asparagus, lemon butter & caviar
32.00

Pan-Fried Hake
with red pepper salsa, padrons & chorizo
21.50

MAIN COURSES

Sheekey's Fish Pie 17.50

Herb-Roasted Sea Bream 19.75

Grilled Dover Sole 16oz 42.00
with Béarnaise 22oz 54.00

Cornish Fish Stew 24.75
with braised fennel & garlic mayonnaise

Shrimp & Soft Shell Crab Burger 19.75
with sracha aioli

Lobster Grilled or Thermidor 44.00
with chips

Fillet of Cod 25.00
with spring bean stew, grilled octopus & nduja

Fried Fillet of Haddock 19.25
with chips & mushy peas

Pan-Fried Slip Soles 22.50
with sea vegetables & chervil butter

Cornish Sea Bass 30.00
with roasted tomatoes, artichokes, anchovies & salsa verde

Monkfish & Tiger Prawn 28.00
tikka masala with saffron pilaf

Pan-Fried Skate Wing 23.50
with caper butter

Char-grilled Mixed Fish 29.00
with artichokes, datterini tomatoes, lemon & herb
dressing (for two persons)

Roasted Mixed Shellfish 44.00
sea vegetables & garlic butter

SIDE DISHES

Potatoes 4.75
mashed, chipped or Jersey Royals

Sprouting Broccoli 5.75
with gremolata

Gem Heart Salad 6.00
with blue cheese dressing & walnuts

Cumin Roasted Carrots 4.75
with mint yoghurt

Parmesan-Fried Courgettes 5.75
with tomato relish

Mixed Tomato 5.25 / 8.50
& basil salad

Spinach 5.75
steamed, buttered or creamed

Buttered Spring vegetables 5.00
with tarragon & shoots

Rocket & Parmesan Salad 6.50 / 9.00

J. SHEEKEY 'FISH' COOK BOOK £25

Please notify a member of staff if you have an allergy

Includes 20% VAT

Cover charge 2.00 per person in dining room only

MEAT DISHES ALSO AVAILABLE

A discretionary service charge of 12.5% will be added to your bill

Our fish is responsibly caught from sustainable sources

CHEESE & SAVOURY

Cheeseboard
Waterloo, Westcombe Cheddar & Shropshire Blue
 13.50

Welsh Rarebit
 6.50

SORBETS & ICE CREAM

Sorbets
*raspberry, coconut & mango,
 passion fruit*
 7.75

Honeycomb Ice Cream
with hot chocolate sauce
 8.50

Ice Creams
*pineapple,
 chocolate, strawberry*
 8.00

DESSERTS

Amalfi Lemon Meringue Doughnut
with vanilla ice cream

8.75

Cru Virunga Chocolate & Coconut Bar
with mango

9.00

Raspberry Parfait
with buttermilk crunch

8.75

Gariguette Strawberry Pebble
with lemon verbena sherbet & vanilla sablé

9.00

Gooseberry Pie
with elderflower ice cream

9.00

Crème Caramel
with roasted apricots

9.00

Baked Cheesecake
with Griotte cherries

9.25

Apple Crumble Profiteroles
with cinnamon ice cream

8.50

J.Sheekey Fish Bowl

10.50

Seasonal Fruits
with sorbet

9.00

**Passion Fruit & Salted Caramel
 Truffles**
 4.50

**Nougat, Cookie, Macaroon
 & Turkish Delight**
 5.00

DESSERT WINES

	Glass		Bottle	
	100ml	375ml	500ml	750ml
Monbazillac 2014 Domaine de L'Ancienne Cure	7.50	28.00		
Vin Santo 2011 Montellori, Tuscany, Italy	11.00		55.00	
Sauternes 2013 Closle Comte, Cuvée Emilie	10.00			75.00
Vin de Constance 2013 Klein Constantia, South Africa	16.00		80.00	

DESSERT DIGESTIF

Rémy Martin VSOP	10.00	Ten Year Old Tawny, Niepoort Portugal	10.50
Courvoisier XO	26.50	Quinta de la Rosa 2012 LBV	12.50
Darroze Ch. Du Couzard- Lassalle 2001	12.50	Espresso Martini	12.50
Domaine Dupont VSOP Pays d'Auge	10.00	Sheekey's Express	12.50