

OYSTERS

Carlingford, Ireland
six 18.00
dozen 36.00

Lindisfarne, England
six 17.50
dozen 35.00

Morecambe, England
six 18.75
dozen 37.50

Natives
six 26.00
dozen 52.00

SHELLFISH

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

Potted Shrimps
wholemeal toast
13.50

Lobster Mayonnaise
half 21.50
whole 43.00

Atlantic Prawns
quarter pint 8.75
half pint 16.75

Dublin Bay Prawns
each 5.00

Seared Tiger Prawns
garlic chilli & ginger dressing
16.75 / 24.75

Scallops in Half Shell
chilli & garlic
17.50

Steamed Mussels
with coconut, chilli & lime
11.75

Razor Clams
roasted chorizo, & broad beans
15.75

CRAB

Bisque
with cream & Cognac
9.00

Whole Devon Cock Crab
21.50

Dressed Crab
out of the shell
18.25

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

Cauliflower Soup
Stilton & walnuts
8.75

Seared Foie Gras, Rhubarb Tart Fine
clementine & pistachio
18.50

STARTERS

Smoked Eel 14.25
apple sauce, crispy bacon croquette & red vein sorrel

Smoked Salmon 17.25

Keens Cheddar Soufflé 18.75
shaved black truffle

Char-grilled Cornish Squid 13.75
avocado, datterini tomatoes & harissa

Heritage Beetroot Salad 10.50
manchego & multi-seed cracker

Gravlax 13.75
marinated cucumber & dill mustard dressing

Tuna Ceviche 15.50
red chilli, roasted corn, & plantain chips

Soused Herrings 11.50
with horseradish potatoes & Swedish mustard

Butternut Squash Risotto 13.25
melted Gorgonzola

Castle Franco & Burrata 14.50
shaved pear & toasted walnuts

MARKET FISH

Fish for One
P.O.A

Halibut on the Bone
38.00

Fish for Two
P.O.A

all served grilled or pan-fried

SPECIALS

Miso Glazed Salmon
sautéed pak choi & sesame
26.75

Fillet of Halibut
steamed razor clams, Champagne & caviar
34.50

MAIN COURSES

Sheekey's Fish Pie 18.50 **Herb-Roasted Sea Bream** 19.75

Grilled Dover Sole 16oz 42.00 **Cornish Fish Stew** 25.75
Béarnaise 22oz 54.00
braised fennel & garlic mayonnaise

Shrimp & Soft Shell Crab Burger 19.75 **Lobster Grilled or Thermidor** 44.00
sriracha aioli chips

Roasted Fillet of Cod 26.00 **Fried Fillet of Haddock** 19.25
sautéed squid, coco beans & nduja stew chips & mushy peas

Pan-Fried Slip Soles 26.00 **Fillet of Hake** 27.50
cornichon & sea weed butter Portland crab mash, curried bisque & sea vegetables

Monkfish & Tiger Prawn 28.00 **Pan-Fried Skate Wing** 23.50
tikka masala with pilaf rice caper butter

Char-grilled Mixed Fish 29.00 **Roasted Mixed Shellfish** 44.00
artichokes, datterini tomatoes, lemon & herb dressing per person sea vegetables & garlic butter
(for two persons)

SIDE DISHES

Potatoes 4.75 **Sprouting Broccoli** 5.75 **Gem Heart Salad** 6.00
masbed, chipped or Heritage potatoes gremolata blue cheese dressing & walnuts

Sautéed Sprouts & Tops 4.75 **Parmesan-Fried Courgettes** 5.75 **Mixed Tomato** 5.25/ 8.50
crispy pancetta tomato relish & basil salad

Spinach 5.75 **Mixed Greens** 4.75 **Rocket & Parmesan Salad** 6.50/9.00
steamed, buttered or creamed confit shallots and hazelnuts

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

All our crab meat is carefully picked in house. Beware traces of shell may remain