

OYSTERS

Cumbræ, Scotland
six 18.00
dozen 36.00

Lindisfarne, England
six 17.50
dozen 35.00

Ostra Regal, France
six 24.00
dozen 48.00

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
parmesan gnocchi & toasted seeds
8.50

Char-Grilled Octopus
Anya potatoes, capers & piquillo peppers
15.50

STARTERS

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

Smoked Salmon
17.25

Keens Cheddar Soufflé
shaved black truffle
18.75

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

Heritage Beetroot Salad
manchego & multi-seed cracker
10.50

Gravlax
marinated cucumber & dill mustard dressing
13.75

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

Soused Herrings
with horseradish potatoes & Swedish mustard
11.50

Butternut Squash Risotto
melted Gorgonzola
13.25

Pan-Fried Duck Egg & Cod tongues
with ceps & hedgerow garlic
13.00

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

Pan-Fried Sea Bass
brown shrimp, salsify & sea greens
28.50

Miso Glazed Salmon
sautéed pak choi & sesame
26.75

MAIN COURSES

Sheekey's Fish Pie	18.50	Herb-Roasted Sea Bream	19.75
Grilled Dover Sole 16oz Béarnaise 22oz	42.00 54.00	Cornish Fish Stew braised fennel & garlic mayonnaise	25.75
Shrimp & Soft Shell Crab Burger sriracha aioli	19.75	Lobster Grilled or Thermidor chips	44.00
Pan-Fried Fillet of Cod Portland crab, curried bisque & sea vegetables	26.00	Fried Fillet of Haddock chips & mushy peas	19.25
Pan-Fried Slip Soles cornichon & sea weed butter	26.00	Smoked Haddock poached hen's egg, grain mustard & chives	24.25
Monkfish & Tiger Prawn tikka masala with pilaf rice	28.00	Pan-Fried Skate Wing caper butter	23.50
Char-grilled Mixed Fish artichokes, datterini tomatoes, lemon & herb dressing (for two persons)	29.00 per person	Roasted Mixed Shellfish sea vegetables & garlic butter	44.00

SIDE DISHES

Potatoes masbed, chipped or Heritage potatoes	4.75	Sprouting Broccoli gremolata	5.75	Gem Heart Salad blue cheese dressing & walnuts	6.00
Roasted Salsify with heritage carrots	4.75	Parmesan-Fried Courgettes tomato relish	5.75	Mixed Tomato & basil salad	5.25/ 8.50
Spinach steamed, buttered or creamed	5.75	Mixed Greens confit shallots and hazelnuts	4.75	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

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