

OYSTERS

Morecambe Bay, England
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
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

Caramelised Lincolnshire Onion Soup
prawn thermidor roll
9.00

Crispy Tofu & Grilled Avocado Salad
yuzu and soy dressing (vg)
11.75

STARTERS

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

Smoked Salmon 17.25

Keens Cheddar Soufflé (v) 18.75
shaved black truffle

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

Heritage Beetroot Salad (v) 10.50
pickled winter tomatoes & beetroot hummus

Gravlax 13.75
marinated cucumber & dill mustard dressing

Salmon & Tuna Tataki 14.25
green onion yuzu dressing & oriental dressing

Soused Herrings 11.50
with horseradish potatoes & Swedish mustard

Shellfish Risotto 15.50
with barba di frati & gremolata

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

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

Fillets of John Dory
seared scallop, sea kale & watercress
29.50

Char-grilled Monkfish, Moroccan spiced lentils,
coconut yoghurt & green mango salad
28.00

MAIN COURSES

Sheekey's Fish Pie 18.50

Pan-Fried Slip Soles 25.50
brown shrimp, salsify & sea greens

Grilled Dover Sole 16oz 42.00
Béarnaise 22oz 54.00

Cornish Fish Stew 25.75
braised fennel & garlic mayonnaise

Shrimp & Soft Shell Crab Burger 19.75
sriracha aioli

Lobster Grilled or Thermidor 44.00
chips

Pan-Fried Fillet of Cod 26.00
Portland crab, curried bisque & sea vegetables

Fried Fillet of Haddock 19.25
chips & mushy peas

Miso Glazed Salmon 26.75
sauteed pak choi & sesame

Smoked Haddock 24.25
poached hen's egg, grain mustard & chives

Monkfish & Tiger Prawn 28.00
tikka masala with pilaf rice

Pan-Fried Skate Wing 23.50
caper butter

Char-Grilled Mixed Fish 29.00
artichokes, datterini tomatoes, lemon & herb dressing
(for two persons) per person

Roasted Mixed Shellfish 44.00
sea vegetables & garlic butter

SIDE DISHES

Potatoes 4.75
mashed, chipped or Heritage potatoes

Sprouting Broccoli 5.75
gremolata

Gem Heart Salad 6.00
blue cheese dressing & walnuts

Roasted Salsify 4.75
with heritage carrots

Parmesan-Fried Courgettes 5.75
tomato relish

Mixed Tomato 5.25 / 8.50
& basil salad

Spinach 5.75
steamed, buttered or creamed

Mixed Greens 4.75
confit shallots and hazelnuts

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

VEGAN & VEGETARIAN MENU AVAILABLE

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

Our fish is responsibly caught from sustainable sources

(v) - Vegetarian (vg) - Vegan

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