

OYSTERS

Morecambe Bay, England
six 18.00
dozen 36.00

Lindisfarne, England
six 17.50
dozen 35.00

Carlingford, Ireland
six 18.00
dozen 36.00

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

Spring Pea & Lettuce Soup
smoked salmon straw
8.50

Burrata, Pickled Heirloom Tomatoes
chilli & mint
13.50

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

Mixed Beetroot Salad (v) 10.50
goats curd & 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

Spring Vegetable Risotto 12.75
with melted taleggio, asparagus & broad beans

Sautéed Cod Cheeks 14.50
Jersey royals, asparagus & wild 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

Fillet of Halibut
steamed asparagus, wild garlic & morels
32.50

Whole Roasted Rye Bay Plaice
warm tartare sauce
25.00

MAIN COURSES

Sheekey's Fish Pie 18.50 **Pan Fried Sea Bass** 24.50

Grilled Dover Sole 16oz 42.00 **Cornish Fish Stew** 25.75
Béarnaise 22oz 54.00
sautéed artichokes, Amalfi lemon & capers

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

Fillet of Cod 27.00 **Fried Fillet of Haddock** 19.25
buttered poached langoustine & sauce Americaine
chips & mushy peas

Miso Glazed Salmon 26.75 **Seared Yellow Fin Tuna** 26.00
sauteed pak choi & sesame
spiced lentils & coconut

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 Mix Shellfish** 44.00
artichokes, datterini tomatoes, lemon & herb dressing per person
with sea vegetables & garlic butter

Devonshire Chicken Breast 23.35 **Char-Grilled Bannockburn Ribeye Steak** 32.50
crispy potato cake & sautéed morels
with béarnaise sauce

SIDE DISHES

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

Green Beans 5.00 **Parmesan-Fried Courgettes** 5.75 **Mixed Tomato** 5.25/ 8.50
lemon & Manchego
tomato relish
& basil salad

Spinach 5.75 **Buttered Spring Vegetables** 5.25 **Rocket & Parmesan Salad** 6.50/9.00
steamed, buttered or creamed
with tarragon & spring shoots

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