

## 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

## 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**  
kimchi 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**  
22.50

**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

*Spiced Carrot Soup*  
lime yoghurt & warm carrot muffin  
7.00

*Portwood Asparagus*  
shrimp dressing & shaved bottarga  
17.00

## STARTERS

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

**Smoked Salmon** 17.75

**Steamed Portwood Asparagus (v)** 12.50  
warm with hollandaise or cold with vinaigrette

**Char-grilled Cornish Squid** 13.75  
avocado, datterini tomatoes & barissa

**Mixed Beetroot Salad (v)** 10.50  
goats curd & beetroot hummus

**Gravlax** 13.75  
marinated cucumber & dill mustard dressing

**Tuna Tartare** 14.50  
spiced avocado & seaweed crackers

**Burrata & Sicilian Tomato Salad** 13.50  
basil pesto

**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

*Dry Spiced Char-Grilled Monkfish*  
30.50

*Fillet of Wild Bass*  
scallop gyoza, West Sussex sea kale & dashi  
34.50

## MAIN COURSES

**Sheekey's Fish Pie** 18.50

**Pan Fried Sea Bream** 22.75  
lemon & dill butter

**Grilled Dover Sole** 16oz 42.00  
Bearnaise 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

**Fillet of Cod** 27.00  
buttered poached langoustine & sauce Americaine

**Fried Fillet of Haddock** 19.25  
chips & mushy peas

**Fillet of Fjord Sea Trout** 26.25  
asparagus tortellini & wild garlic

**Char-grilled Tuna** 26.00  
Moroccan spiced lentils & coconut yoghurt

**Monkfish & Tiger Prawn** 28.00  
tikka masala with pilaf rice

**Pan-Fried Skate Wing** 25.50  
warm tartare dressing

**Grilled & Roasted Mixed Fish** 30.00  
per person

**Roasted Mix Shellfish** 44.00  
with sea vegetables & garlic butter

**Devonshire Chicken Breast** 23.50  
crispy potato cake & sautéed morels

**Char-Grilled Bannockburn Ribeye Steak** 36.00  
with béarnaise sauce

## SIDE DISHES

**Potatoes** 5.00  
mashed, chipped or minted Jersey Royal potatoes

**Sprouting Broccoli** 5.75  
gremolata

**Gem Heart Salad** 6.75/10.00  
white balsamic dressing & avocado

**Roasted Mediterranean Vegetables** 5.75  
basil

**Parmesan-Fried Courgettes** 5.75  
tomato relish

**Mixed Tomato** 5.75/ 8.75  
& basil salad

**Spinach** 5.75  
steamed, buttered or creamed

**Buttered Spring Vegetables** 5.25  
with tarragon & spring 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

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