

J. SHEEKEY

— SUMMER 2024 —

Menu One

£65

Burrata di bufala, datterini tomatoes, pesto and olive focaccia

Pan fried fillet of hake, barbecue octopus, romesco sauce

Honeycomb ice cream with hot chocolate sauce

A selection of teas, coffee and petit fours



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— SUMMER 2024 —

Menu Two

£75

Seabream ceviche with tiger's milk dressing and scallop cracker

Miso baked salmon, sauteed asian greens, maitaki mushroom

Raspberry posset lemon elderflower sorbet

A selection of teas, coffee and petit fours



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— SUMMER 2024 —

Menu Three

£85

Pan fried scallops with yuzu kosho vinaigrette

Pan fried fillet of halibut, evasham asparagus,
broad beans and chicke butter sauce

Banoffee choux bun

A selection of teas, coffee and petit fours



EST. 1896

— SUMMER 2024 —

Classics Choice Menu

£95

*We offer the below choice menu for parties of up to 20 guests.
Please note that we require a full pre-order and dietaries in advance.*

King Prawn and Avocado Cocktail with Marie Rose Sauce

Or

Salmon tartare citrus ponzu and nori cracker

Or

Twice baked keens cheddar soufflé with Parmesan cream

Lobster thermidor with chips

Or

Dover sole grilled or pan fried with new potatoes

Or

Roasted Devonshire chicken,
evesham asparagus and caramelised shallot

Saleted caramel chocolate delice with milk ice cream

Or

Baked vanilla cheesecake with raspberries

Or

Seasonal Fruit and Sorbet

A selection of teas, coffee, and petit fours



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MENU ENHANCEMENTS

OYSTERS

Mixed Oysters Served with Spicy Boar Sausage:

Half dozen £30 / Dozen £60

CAVIAR

Royal Baerii:

30g £75 / 50g £125

Platinum:

30g £90 / 50g £155

Oscietra:

30g £115 / 50g £190

SHELL FISH PLATTERS

Plateau de Fruits de Mer

£100

Deluxe Plateau de Fruits de Mer

£150

Caviar Sweet Tin (to take away)

£12.50pp



EST. 1896

-- **BOOKINGS** --

To enquire about the Atlantic Bar
please contact our private dining team

Email: events@caprice-holdings.co.uk or call 020 3727 6549

28-32 St Martin's Ct, London WC2N 4AL