

OYSTERS			
Loch Ryan Natives (SCO) Six £39.50 / Dozen £79.00	Louët-Feisser (NI) Six £36 / Dozen £72.00	Jersey (ENG) Six £27.00 / Dozen £54.00	Lindisfarne (ENG) Six £30 / Dozen £60.00

Six Jersey (ENG) with a glass of Perrier-Jouët Grand Brut Champagne £38.00 with a glass of Perrier-Jouët Blanc de Blancs £45.00	Mixed Oysters served with spicy sausage Six £34.00 / Dozen £68.00
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CAVIAR	
Platinum 20g £65.00 / 30g £95.00 / 50g £160.00	
Royal Baerii 20g £55.00 / 30g £80.00 / 50g £130.00	Oscietra 20g £80.00 / 30g £120.00 / 50g £195.00
served with blinis & crème fraîche	

STARTERS			
Cauliflower Soup Cropwell Bishop Stilton & toasted pecan nuts	£13.50	Twice Baked Keen's Cheddar Soufflé Parmesan cream & truffle	£23.50
Brixham Scallops with roasted parsnip purée, bacon & brown butter	Sml £24.00 / Lrg £36.00	Galician Octopus roasted chorizo, smoked paprika & piquillo aioli	£20.50
Prawn Tempura with chilli jam & lime	£19.50	Spicy Salmon & Avocado Tartare with miso dressing and furikake	£19.75
Sticky Tiger Prawns jalapeño, garlic & lime	Sml £19.00 / Lrg £29.50	Burrata & Heritage Beetroot Salad Italian leaves, truffle honey and hezelnut dressing	£19.75
Shellfish Bisque with Cognac & tarragon cream	£13.75	Tuna Tataki clementine ponzu, spicy mayonnaise & sesame	£22.50
Dressed Portland Crab with brown crab mayonnaise and chopped egg	£23.00	Salmon Gravadlax pickled cucumber, Swedish mustard and dill	£18.50
Wild Mushroom Risotto sea vegetables & shaved Parmesan	£22.50	Atlantic Prawns Quarter Pint £11.00 / Half Pint	£22.00

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.
Cover charge £2 per person 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.
No Vaping in the dining room. (v) - Vegetarian (vg) - Vegan.

SHELLFISH PLATTERS		
Plateau de Fruits de Mer oysters, dressed crab, Atlantic prawns, mussels, clams, ceviche, cockles, whelks & king prawns £60.00 per person	J.Sheekey oysters, Atlantic prawns, mussels, clams, ceviche, cockles & whelks £42.00 per person	Deluxe Plateau de Fruits de Mer oysters, dressed crab, Atlantic prawns, mussels, clams, ceviche, cockles, whelks, king prawns & lobster £90.00 per person

MAIN COURSES			
Roasted Halibut Tranche with béarnaise sauce £48.00		Fish of the Day Market Price	
Shrimp Burger with Crispy Shrimp Korean spiced mayonnaise	£23.50	Fried Fillet of Haddock with chips, mushy peas & tartare sauce	£25.00
Pan Fried Cornish Skate Wing brown shrimp & caper butter	£38.00	Miso Glazed Salmon steamed Asian greens & mushroom dashi	£37.00
Monkfish & Tiger Prawn Tikka Masala with pilaf rice	£34.50	J.Sheekey's Cornish Fish Stew with garlic mayonnaise	£33.00
Grilled Dover Sole with béarnaise sauce	16oz £52.00	Cornish Slip Soles Portland crab butter & coastal greens	£39.00
Roasted Fillet Cod Portland crab risotto & tarragon dressing	£38.00	J.Sheekey's Fish Pie	£24.50

LOBSTER			
Lobster Thermidor served with chips £66.00	Roast Mixed Shellfish ½ lobster, scallops, tiger prawns, mussels, garlic & lemon butter £59.50 per person	Lobster Mayonnaise Half £33.00 / Whole £66.00	Roasted Lobster garlic butter & chips £66.00
Perfectly paired with Perrier-Jouët, Blason Rosé £27 glass / £162 bottle			

MEAT	
Black Angus Sirloin Steak crispy potatoes & truffled red wine sauce £49.50	Roasted Devonshire Chicken buttered sprouts, sausage en croûte & thyme jus £39.00

SIDE DISHES			
Potatoes buttered new, chipped or mashed	£7.00	Brussels Sprouts & Top with chestnuts & bacon	£8.50
Spinach steamed, olive oil, buttered or creamed	£7.50	Steamed Tenderstem Broccoli with confit garlic & lemon oil	£7.75
		Garden Salad with honey mustard dressing	£8.75
		Rocket & Parmesan Salad with aged balsamic	£9.75



For allergy and nutritional information please scan the QR code: