

← OYSTERS →

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 Henriot Brut Champagne £38.00
with a glass of Ruinart Blanc de Blancs £45.00

Mixed Oysters
served with spicy sausages
Six £34.00 / Dozen £68.00

← 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 →

Caramelised Roscoff Onion & Cider Soup <i>with rarebit gougères</i>	£13.25	Dressed Portland Crab <i>with brown crab mayonnaise and chopped egg</i>	£23.00
Roasted Cornish Scallops <i>with miso dressing & furikake</i>	Sml £25.00 / Lrg £37.00	Twice Baked Keen's Cheddar Soufflé <i>Parmesan cream</i>	£19.75
Burrata <i>with shaved fennel, endive & blood orange salad</i>	£18.50	Galician Octopus <i>roasted chorizo, smoked paprika & piquillo aioli</i>	£20.50
Prawn Tempura <i>with chilli jam & lime</i>	£19.50	Sea Bream Ceviche <i>with green chilli, lime and sweet potato chips</i>	£19.75
Sticky Tiger Prawns <i>jalapeño & garlic</i>	Sml £19.00 / Lrg £29.50	Yellowfin Tuna & Avocado Tartare <i>with blood orange ponzu</i>	£18.50
Shellfish Bisque <i>with Cognac & tarragon cream</i>	£13.75	Salmon Gravdlax <i>pickled cucumber, Swedish mustard and dill</i>	£18.50
Morel & Artichoke Risotto <i>with agretti and shaved Parmesan</i>	£26.50	Atlantic Prawns <i>Quarter Pint £11.00 / Half Pint £22.00</i>	

← 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*
£92.00 per person

← MAIN COURSES →

Fillet of Sea Bass
braised fennel, roasted scallop and citrus butter
£48.00

Fish of the Day
Market Price

Shrimp Burger with Crispy Shrimp <i>Korean spiced mayonnaise</i>	£23.50	Fried Fillet of Haddock <i>with chips, mushy peas & tartare sauce</i>	£25.00
Pan Fried Cornish Skate Wing <i>brown shrimp & caper butter</i>	£38.00	Miso Glazed Salmon <i>steamed Asian greens & mushroom dashi</i>	£36.00
Monkfish & Tiger Prawn Tikka Masala <i>with pilaf rice</i>	£34.50	J.Sheekey's Cornish Fish Stew <i>with garlic mayonnaise</i>	£33.00
Dover Sole <i>Grilled or Meunière</i>	£52.00	Pan Fried Slip Soles <i>warm tartare sauce & Portland crab</i>	£39.75
Roasted Fillet of Cod <i>broccolini, roasted chorizo & spiced haricot beans</i>	£36.75	J.Sheekey's Fish Pie	£24.50

← LOBSTER →

Lobster Thermidor
served with chips
£68.00

Roast Mixed Shellfish
*½ lobster, scallops, tiger prawns,
mussels, garlic & lemon butter*
£59.50 per person

Lobster Mayonnaise
Half £34.00 / Whole £68.00

Roasted Lobster
garlic butter & chips
£68.00

← MEAT →

Black Angus Sirloin Steak
with peppercorn or béarnaise sauce
£49.50

Roast Devonshire Chicken
onion soubise, sautéed morels & white asparagus
£39.00

← SIDE DISHES →

Potatoes <i>buttered new, chipped or mashed</i>	£7.00	Green Beans <i>with confit shallots</i>	£7.00	Garden Salad <i>with honey mustard dressing</i>	£8.75
Spinach <i>steamed, olive oil, buttered or creamed</i>	£7.50	Steamed Tenderstem Broccoli <i>with garlic & lemon oil</i>	£7.75	Rocket & Parmesan Salad <i>with aged balsamic</i>	£9.75

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.



For allergy and nutritional information please scan the QR code: