

— 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 —

Wild Garlic, Leek & Charlotte Potato Soup £13.75
with Parmesan cheese swirl

Dressed Portland Crab £24.00
with brown crab mayonnaise and chopped egg

Roasted Cornish Scallops Sml £25.00 / Lrg £37.00
with miso dressing & furikake

Twice Baked Keen's Cheddar Soufflé £19.75
Parmesan cream

Burrata £18.50
with shaved fennel, endive & blood orange salad

Galician Octopus £21.50
roasted chorizo, smoked paprika & piquillo aioli

Prawn Tempura £20.50
with chilli jam & lime

Salmon Sashimi £17.25
with wasabi, honey & yuzu dressing

Sticky Tiger Prawns Sml £20.00 / Lrg £31.50
jalapeño & garlic

Yellowfin Tuna & Avocado Tartare £19.50
with blood orange ponzu

Shellfish Bisque £14.25
with Cognac & tarragon cream

Morel & Artichoke Risotto £26.50
with agretti and shaved Parmesan

Atlantic Prawns Quarter Pint £12.00 / Half Pint £23.00

— 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
£44.00 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

130
YEARS

To mark this milestone, we've brought back our favourite classics, enjoyed for generations

Potted Shrimps £21.00
with toasted sourdough & pickle

J.Sheekey's Cornish Fish Stew £34.00
with garlic mayonnaise

Cornish Smoked Eel £21.00
old spot bacon croquette, pickled apple
& horseradish crème fraîche

Lobster Thermidor £68.00
served with chips

— MAIN COURSES —

Pan Fried Fillet of Halibut
spring leeks, crab, cucumber & dulce butter
£46.00

Fish of the Day
Market Price

Shrimp Burger with Crispy Shrimp £23.50
Korean spiced mayonnaise

Fried Fillet of Haddock £26.00
with chips, mushy peas & tartare sauce

Pan Fried Sea Bass £36.00
slow roasted datterini tomatoes, wild garlic & asparagus

Miso Glazed Salmon £36.00
steamed Asian greens & mushroom dashi

Tiger Prawn Butter Tikka Masala £34.50
with pilaf rice

Pan Fried Slip Soles £39.75
warm tartare sauce & Portland crab

Dover Sole £52.00
Grilled or Meunière

J.Sheekey's Fish Pie £25.00

Roasted Fillet of Cod £36.75
broccolini, roasted chorizo & spiced haricot beans

— LOBSTER —

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
heritage carrot purée, English asparagus & roasted chicken jus
£39.00

— SIDE DISHES —

Potatoes £7.00
buttered new, chipped or mashed

Buttered Spring Vegetables £8.00
with lemon & tarragon

Garden Salad £8.75
with honey mustard dressing

Spinach £7.50
steamed, olive oil, buttered or creamed

Steamed Tenderstem Broccoli £7.75
with garlic & lemon oil

Rocket & Parmesan Salad £9.75
with aged balsamic

Roasted Carrots £7.75
with salsa verde

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