

— OYSTERS —

Louët-Feisser (NI) Six £36 / Dozen £72.00
 Jersey (ENG) Six £27.00 / Dozen £54.00
 Lindisfarne (ENG) Six £30.00 / Dozen £60.00
 Achill (IR) Six £34.00 / Dozen £68.00

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 —

Pea & Gem Lettuce Soup with crème fraîche	£12.50	Dressed Portland Crab with brown crab mayonnaise and chopped egg	£24.00
Roasted Cornish Scallops with miso dressing & furikake	Sml £25.00 / Lrg £37.00	Steamed Asparagus & Soft Poached Hen's Egg with Hollandaise sauce	£22.00
Spring Vegetable & Burrata Salad green goddess dressing, parmesan & lemon pangrattato	£19.50	Galician Octopus roasted chorizo, smoked paprika & piquillo aioli	£21.50
Prawn Tempura with chilli jam & lime	£20.50	Salmon Sashimi with wasabi, honey & yuzu dressing	£17.25
Sticky Tiger Prawns jalapeño & garlic	Sml £20.00 / Lrg £31.50	Yellowfin Tuna & Avocado Tartare with blood orange ponzu	£19.50
Shellfish Bisque with Cognac & tarragon cream	£14.25	Spring Vegetable Risotto with broad beans, peas, asparagus & Gorgonzola	£22.00
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

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

130
YEARS

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

Potted Shrimps with toasted sourdough & pickle	£21.00	J.Sheekey's Cornish Fish Stew with garlic mayonnaise	£34.00
Cornish Smoked Eel old spot bacon croquette, pickled apple & horseradish crème fraîche	£21.00	Lobster Thermidor served with chips	£68.00

— 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 Korean spiced mayonnaise	£23.50	Fried Fillet of Haddock with chips, mushy peas & tartare sauce	£26.00
Pan Fried Sea Bass slow roasted datterini tomatoes, wild garlic & asparagus	£44.00	Miso Glazed Salmon steamed Asian greens & mushroom dashi	£36.00
Tiger Prawn Butter Tikka Masala with pilaf rice	£34.50	Pan Fried Slip Soles warm tartare sauce & Portland crab	£39.75
Dover Sole Grilled or Meunière	£52.00	J.Sheekey's Fish Pie	£25.00
Roasted Fillet of Cod broccolini, roasted chorizo & spiced haricot beans	£36.75		

— 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
 with Roscoff onion purée, wild mushrooms & tarragon jus
 £39.00

— SIDE DISHES —

Potatoes buttered new, chipped or mashed	£7.00	Buttered Spring Vegetables with lemon & tarragon	£8.00	Garden Salad with honey mustard dressing	£8.75
Spinach steamed, olive oil, buttered or creamed	£7.50	Steamed Tenderstem Broccoli with garlic & lemon oil	£7.75	Rocket & Parmesan Salad with aged balsamic	£9.75
Roasted Carrots with salsa verde	£7.75				