

← OYSTERS →

Louët-Feisser (IRL) Six £36 / Dozen £72.00	Jersey (JE) Six £27.00 / Dozen £54.00	Cumbræ (SCO) Six £32.00 / Dozen £64.00	Gillardeau (FR) Six £39.50 / Dozen £79.00
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Six Jersey (JE) with Black Velvet (Champagne, Guinness) £36.00 with a glass of AltO by Château Cantenac Brown, Bordeaux Blanc £42.00	Mixed Oysters served with spicy sausages Six £38.00 / Dozen £76.00
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← CAVIAR →

Platinum 20g £65.00 / 30g £95.00 / 50g £160.00	Oscietra 20g £80.00 / 30g £120.00 / 50g £195.00
Royal Baerii 20g £55.00 / 30g £80.00 / 50g £130.00	
served with blinis & crème fraîche	

← STARTERS →

Spiced Sweetcorn & Coconut Velouté Soup £13.00	Dressed Portland Crab with brown crab mayonnaise and chopped egg £24.50
Roasted Brixham Scallops with chilli, lime & coriander dressing Sml £25.50 Lrg £38.00	Galician Octopus roasted chorizo, smoked paprika & piquillo aioli £22.00
Twice-Baked Keen's Cheddar Soufflé with chive & Parmesan cream £22.00	Salmon Gravadlax Swedish mustard dressing, pickled cucumber & dill £18.50
Prawn Tempura with chilli jam & lime £21.00	Yellowfin Tuna & Avocado Tartare with yuzu ponzu £20.00
Sticky Tiger Prawns jalapeño & garlic Sml £21.00 / Lrg £33.00	Girolle & Zuchini Risotto with Parmesan £23.00
Shellfish Bisque with Cognac & tarragon cream £14.50	Marinated Heritage Beetroot caramelised figs, whipped goat's cheese & seeded crackers £16.50
J. Sheekey's King Prawn & Avocado Cocktail with spiced Marie Rose sauce £19.75	Atlantic Prawns Quarter Pint £12.50 / Half Pint £24.00

← SHELLFISH PLATTERS →

Plateau de Fruits de Mer oysters, dressed crab, Atlantic prawns, mussels, clams, ceviche, cockles, whelks & king prawns £62.50 per person	J.Sheekey oysters, Atlantic prawns, mussels, clams, ceviche, cockles & whelks £45.00 per person	Deluxe Plateau de Fruits de Mer oysters, dressed crab, Atlantic prawns, mussels, clams, ceviche, cockles, whelks, king prawns & lobster £95.00 per person
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← MAIN COURSES →

Shrimp Burger with Crispy Shrimp Korean spiced mayonnaise £24.00	Fried Fillet of Haddock with chips, mushy peas & tartare sauce £27.00
Whole Roasted Cornish Plaice with sauce vierge £43.00	Miso Glazed Salmon steamed Asian greens & mushroom dashi £36.00
Tiger Prawn Butter Tikka Masala with pilafrice £35.25	J. Sheekey's Cornish Fish Stew with garlic mayonnaise £34.75
Dover Sole Grilled or Meunière £53.00	Pan Fried Slip Soles warm tartare sauce & Portland crab £39.75
Roasted Fillet of Cod smoked chorizo, broad beans & sautéed squid £37.00	J. Sheekey's Fish Pie £25.50

John Dory sautéed girolles, sweetcorn purée & roasted chicken butter sauce £46.00

← LOBSTER →

Roast Mixed Shellfish ½ lobster, scallops, tiger prawns, mussels, garlic & lemon butter £62.00 per person	Lobster Mayonnaise Half £34.75 / Whole £69.75	Roasted Lobster garlic butter & chips £69.75	Lobster Thermidor served with chips £69.75
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← MEAT →

Black Angus Sirloin Steak with peppercorn or béarnaise sauce £49.50	Roasted Devonshire Chicken with delica pumpkin, girolles & crispy sage £38.00
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← SIDE DISHES →

Potatoes buttered new, chipped or mashed £7.25	Roasted Carrots with salsa verde £8.00	Garden Salad with honey mustard dressing £9.00
Spinach steamed, olive oil, buttered or creamed £7.75	Steamed Tenderstem Broccoli with garlic & lemon oil £8.00	Rocket & Parmesan Salad with aged balsamic £10.00
Mixed Autumn Greens with confit shallots £7.75		

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 is permitted .



For allergy and nutritional information please scan the QR code