

← OYSTERS →

Loch Ryan Natives (SCO) Six £39.50 / Dozen £79.00	Jersey (JE) Six £27.00 / Dozen £54.00	Cumbræ (SCO) Six £32.00 / Dozen £64.00	Gillardeau (FR) Six £39.50 / Dozen £79.00
Six Jersey (JE) <i>with a glass of Perrier-Jouët Grand Brut Champagne £42.00</i> <i>with a glass of Perrier-Jouët Blanc de Blancs Champagne £48.00</i>		Mixed Oysters <i>served with spicy sausages</i> Six £38.00 / Dozen £76.00	

← 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
<i>served with blinis & crème fraîche</i>	

← STARTERS →

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

← SHELLFISH PLATTERS →

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

Shrimp Burger with Crispy Shrimp <i>Korean spiced mayonnaise</i>	£24.00	Fried Fillet of Haddock <i>with chips, mushy peas & tartare sauce</i>	£27.00
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
Tiger Prawn Butter Tikka Masala <i>with pilafrice</i>	£35.25	J. Sheekey's Cornish Fish Stew <i>with garlic mayonnaise</i>	£34.75
Dover Sole <i>Grilled or Meunière</i>	£53.00	Pan Fried Slip Soles <i>warm tartare sauce & Portland crab</i>	£39.75
Roasted Fillet of Cod <i>smoked chorizo, broad beans & sautéed squid</i>	£37.00	J. Sheekey's Fish Pie	£25.50

John Dory <i>sautéed girolles, sweetcorn purée & roasted chicken butter sauce</i> £46.00
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← LOBSTER →

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

Heritage Sirloin Steak <i>with peppercorn or béarnaise sauce</i> £49.50	Roasted Devonshire Chicken <i>with delica pumpkin, girolles & crispy sage</i> £38.00
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← SIDE DISHES →

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