OYSTERS

Loch Ryan Natives (SCO)
Six *£39.50* / Dozen *£79.00*

Jersey (JE)
Six *£27.00* / Dozen *£54.00*

Cumbrae (SCO)
Six *£32.00* / Dozen *£64.00*

Gillardeau (FR)
Six *£39.50* / Dozen *£79.00*

Six Jersey (JE)
with a glass of Perrier-Jouët Grand Brut Champagne £42.00
with a glass of Perrier-Jouët Blanc de Blancs Champagne £48.00

Mixed Oysters
served with spicy sausages
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

served with blinis & crème fraîche

STARTERS

Cauliflower Velouté £13.00
with black winter truffle

Roasted Brixham Scallops *Sml* £25.50 *Lrg* £38.00
with bacon & clementine butter

Twice-Baked Keen's Cheddar Soufflé £22.00
with chive & Parmesan cream

Prawn Tempura £21.00
with chilli jam & lime

Sticky Tiger Prawns *Sml* £21.00 / *Lrg* £33.00
jalapeño & garlic

Shellfish Bisque £14.50
with Cognac & tarragon cream

J. Sheekey's King Prawn & Avocado Cocktail £19.75
with spiced Marie Rose sauce

Dressed Portland Crab £24.50
with brown crab mayonnaise and chopped egg

Galician Octopus £22.00
roasted chorizo, smoked paprika & piquillo aioli

Skipness Smoked Salmon £26.50

Yellowfin Tuna Tartare £20.00
with clementine ponzu, avocado purée & jalapeño

Woodland Mushroom Risotto £23.00
with Parmesan

Marinated Heritage Beetroot £16.50
Stilton, William's pear, endive & seeded cracker

Atlantic Prawns *Quarter Pint* £12.50 / *Half Pint* £24.00

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

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*

MAIN COURSES

Shrimp Burger with Crispy Shrimp £24.00
with Korean spiced mayonnaise

Pan Fried Brixham Ray Wing £38.00
with Minus 8 vinegar & caper beurre noisette

Tiger Prawn Butter Tikka Masala £35.25
with pilaf rice

Dover Sole £53.00
Grilled or Meunière

Roasted Fillet of Halibut £49.00
with crispy potato rösti, lobster & trout roe butter sauce

Fried Fillet of Haddock £27.00
with chips, mushy peas & tartare sauce

Miso Glazed Salmon £36.00
with steamed Asian greens & mushroom dashi

J. Sheekey's Cornish Fish Stew £34.75
with garlic mayonnaise

Grilled Slip Soles £39.75
with brown shrimp, lemon & dill oil

J. Sheekey's Fish Pie £25.50

Kippered Sea Bass
with warm tartare sauce & Portland crab
£42.00

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

MEAT

Heritage Sirloin Steak
with peppercorn or béarnaise sauce
£49.50

Roasted Devonshire Chicken
with parsnip purée, chicken pie & spiced cranberry jus
£38.00

SIDE DISHES

Potatoes £7.25
buttered new, chipped or mashed

Spinach £7.75
steamed, olive oil, buttered or creamed

Roasted Carrots £8.00
with honey, orange & thyme glaze

Tenderstem Broccoli £8.00
with garlic & chilli butter, lemon

Sautéed Brussels Sprouts £7.75
with chestnut & bacon butter

Garden Salad £9.00
with honey mustard dressing

Rocket & Parmesan Salad £10.00
with aged balsamic