

SHELLFISH

**Plateau de Fruits de Mer**  
*atlantic prawns, crab, crevettes gris, langoustines, oysters, winkles & whelks*  
**for two or more persons 21.50 p.p.**  
*with lobster 33.50 p.p.*

**Atlantic Prawns**  
*quarter pint 5.25*  
*half pint 9.75*

**Lobster Mayonnaise**  
*half 12.75*  
*whole 24.50*

**Dublin Bay Prawns**  
*six medium 10.75*  
*dozen medium 19.75*

CRAB

**Bisque**  
*with cream and cognac*  
 6.75

**Whole Cornish  
Cock-Crab**  
 11.75

**Dressed Crab**  
*out of the shell*  
 13.75

OYSTERS

**County Galway Rock**  
*six 8.25*  
*dozen 15.75*

**Brittany Fines de Claires**  
*six 12.50*  
*dozen 24.00*

**Black Velvet** ½ pint 5.75

SPECIALS

Chilled  
 Pea & Herb Soup  
 with Parma Ham Toast  
 5.50

Oak-smoked Eel  
 with Horseradish  
 and Charlotte Potatoes  
 9.75

STARTERS

**Jellied Eels** 4.75  
*with sarsons malt vinegar*

**Char-grilled Tiger Prawns** 9.50/16.50  
*with spiced coriander dressing*

**Devilled Whitebait** 5.75

**Seafood Salad** 9.75  
*with grilled sweet red peppers*

**Gravlax with Pickled Cucumber** 6.50  
*and a mustard & dill sauce*

**Morecambe Bay Potted Shrimps** 9.75  
*with wholemeal toast and landress*

**Asparagus Salad** 6.75  
*with quails' eggs gribiche*

**Char-grilled Razor Clams** 9.75  
*with chorizo and broad beans*

**Leek & Wild Mushroom Tart** 6.75  
*with mascarpone and parmesan*

**Risotto of Girolles & Samphire** 9.75

**Seared Rare Tuna** 8.50  
*with fennel & sicilian tomato salad*

**Oak-smoked Irish Salmon** 100g 13.2  
*or with scrambled eggs 60g 5*

CAVIAR

**Sevruga with Blinis  
and Sour Cream**  
 30g 28.50  
 50g 48.50

**Eggs Benedict Royale**  
*with 30g Sevruga*  
 28.50

**Beluga with Blinis  
and Sour Cream**  
 30g 66.50  
 50g 98.50

service not included

cover charge 1.50 in dining room

all prices include VAT

MARKET FISH

**Whole Sea Bream**  
15.50

**Organic Irish Salmon**  
14.75

**Rye Bay Plaice**  
15.75

*all available grilled or steamed*

SPECIALS

Salt-baked Wild Sea Bass  
with Fennel Hearts (for two) 23.75 per person

Seared Sea Trout  
with Crab Tabbouleh  
17.50

Fillet of Halibut  
with Braised Broad Beans  
& Bacon  
19.50

MAIN COURSES

**Sheekey's Fish Pie** 9.50

**Lemon Sole Belle Meunière** 16.25  
*with soft roes, shrimps and brown butter*

**Salmon Fishcake** 11.7  
*with sautéed spinach and sorrel sauce* 5

**Baby Lobster & Asparagus Salad** 17.75  
*with egg noodles and spiced tomato dressing*

**Herb-crusted Cod** 13.2  
*with mousseline potato* 5

**Grilled Scallops** 18.75  
*with globe artichokes and plum tomato dressing*

**Smoked Haddock Fillet** 14.2  
*with fried egg and crispy bacon* 5

**Mixed Grilled Fish** 19.75 p.p.  
*with herb butter (for two persons)*

**Seared Fillet of Sea Bream** 14.7  
*with grilled potatoes and peperonata* 5

**Grilled Whole Dover Sole** 14oz 19.7  
served with béarnaise sauce 20oz 5

**Fried Fillet of Haddock** 14.7  
*with chips and minted pea purée* 5

**Fillet of Sea Bass** 21.5  
*with seaweed risotto and clams* 0

**Peppered Blue-fin Tuna** 15.2  
*with italian barley and herb salsa* 5

**Lobster** 26.7  
*grilled, américaine or thermidor* 5

meat dishes  
also available

SALADS

**Caesar**  
*made with cos and iceberg*  
4.00/6.75

**Belgian Endive**  
*with pommery dressing*  
3.25/5.75

**Mixed Tomatoes**  
*with basil*  
3.50/6.25

VEGETABLES

**Mushy Peas** 3.00

**Mashed Potatoes** 2.75

**Roasted Cauliflower Mash** 3.00

**Pommes Allumettes or Chips** 3.00

**Parmesan-fried Vegetables** 4.75

**Sautéed Green Beans & Snow Peas** 3.00

**Spinach:** 4.75  
*steamed, buttered or creamed*

**Minted Jersey Royals** 3.50

no pipe or cigar smoking please

open every day

last orders midnight

SAVOURIES

**Herring Roes on Toast** 4.50  
*with capers, lemon and parsley*

**Montgomery's Cheddar** 6.00  
*with piccalilli*

DESSERTS &  
PUDDINGS

**Chocolate Truffles** 2.00

**Yoghurt Panna Cotta** 6.00  
*with soused cherries*

**Dark Chocolate Cookies and Brownies** 4.00

**Summer Pudding** 6.50  
*with crème chantilly*

**Spotted Dick** 5.25  
*with custard*

**Mixed Berries** 6.50  
*with raspberry sorbet*

**Espresso Ice Cream** 5.25  
*with cantuccini*

**Double Chocolate Pudding Soufflé** 6.75

**Baked Rice Pudding** 5.75  
*with armagnac prunes*

**Scandinavian Iced Berries** 6.75  
*with a hot white chocolate sauce*

**Crème Brûlée** 5.75

**Passion Fruit Tart** 6.00

**Raspberry and Champagne Jelly** 7.50  
*with organic cream*

Eton Mess with Blackberries 7.50

DESSERT

	Bottle	½ Bottle	12.5cl
<b>Muscat de Beaumes de Venise 1998 Domaine Durban</b>	30.00	-	5.00
<b>Elysium Black Muscat 1997 Madera County California</b>	-	16.00	-
<b>Domaine de la Côte 1996 Sauternes</b>	35.00	-	6.25

TEAS &  
COFFEES

**Coffee: Ethiopian Full Roast**

**Tea: Selection Fauchon** 2.00

**Espresso**  
*small* 2.25  
*large* 2.75

**Darjeeling**

**Filter** 2.50

**Camomile**

**Cappuccino** 3.00

**Mint**

**Decaffeinated Coffee Available**

**Verveine**

**Jasmine**

**Hot Chocolate** 2.75

**Earl Grey**