

ALL DAY MENU

— OYSTERS —

Loch Ryan Native (SCO)
Six £30.00 / Dozen £60.00

Carlingford (IRE)
Six £27.00 / Dozen £54.00

Rossmore (IRE)
Six £27.00 / Dozen £54.00

Mixed Oysters
served with spicy boar sausage
Six £30.00 / Dozen £60.00

Six Rossmore (IRE)
with a glass of Henriot Brut £35.00
or
with a glass of Ruinart Blanc de Blancs £45.00

— CAVIAR —

Platinum

20g £60.00 / 30g £90.00 / 50g £155.00

Royal Baerii
20g £50.00 / 30g £75.00 / 50g £125.00

Oscietra
20g £75.00 / 30g £115.00 / 50g £190.00

served with blinis & crème fraîche

— RAW —

Sea-Bream Ceviche
blood orange kombucha & taro root chips
£14.50

Salmon Sashimi
seaweed salad and wasabi dressing
£16.50

Tuna & Avocado Tartare
with yuzu mayonnaise & furikake
£19.50

— STARTERS —

Leek & Wild Garlic Soup <i>with sautéed morels</i>	£13.50	Shellfish Bisque <i>with Cognac & tarragon cream</i>	£13.00
Seared Scallops <i>with yuzu kosho & green onion vinaigrette</i>	Small £22.00 / Large £33.50	Burrata Di Bufala <i>salsa Puttanesca, Espelette pepper</i>	£16.50
Prawn Tempura <i>with chilli jam & lime</i>	£18.50	Heritage Beetroot Salad <i>with blood orange, toasted pistachios and crispy goats cheese</i>	£13.75
Spring Pea & Asparagus Risotto <i>with Gorgonzola and pea shoots</i>	£16.50 / Large £24.75	Galician Octopus <i>with roasted potatoes and wild garlic aioli</i>	£17.50
Sticky Tiger Prawns <i>jalapeño, garlic & lime</i>	Small £17.50 / Large £26.75	Steamed Shetland Mussels <i>chilli, red miso & lime broth</i>	£16.50
Portland Cock Crab 1.2kg <i>served with mayonnaise & lemon</i>	£34.00	King Prawn and Avocado Cocktail <i>with Marie Rose sauce</i>	£15.50
Langoustine <i>served cold with mayonnaise</i>	Each £7.00 / Six £42.00	Twice Baked Cheddar Soufflé <i>with Parmesan Cream</i>	£16.50
Dressed Portland Crab	£20.50	Atlantic Prawns <i>Quarter Pint £9.75 / Half Pint £19.50</i>	

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.

ALL DAY MENU

— SHELLFISH PLATTERS —

Plateau de Fruits de Mer
*oysters, dressed crab, Atlantic prawns,
mussels, clams, ceviche, cockles,
whelks & langoustine*
£50.00 *per person*

J.Sheekey
*mixed oysters, Atlantic prawns, mussels,
clams, ceviche, cockles & whelks*
£36.00 *per person*

Deluxe Plateau de Fruits de Mer
*oysters, dressed crab, Atlantic prawns,
mussels, clams, ceviche, cockles,
whelks, langoustine & lobster*
£76.00 *per person*

— MAIN COURSES —

Fillet of Dorset Pollack & Tiger Prawns
shellfish butter, braised leeks & bonito
£29.50

Fish of the Day
Market Price

Shrimp & Soft Shell Crab Burger
Korean spiced mayo

£23.00

Miso Glazed Sea Trout
with Asian greens & dashi

£29.50

Pan Fried Ray Wing
with brown shrimp butter & pickled cucumber

£32.00

J.Sheekey's Cornish Fish Stew
with garlic mayonnaise

£32.00

Monkfish & Tiger Prawn Tikka Masala
pilaf rice and crispy shallots

£29.75

Fillet of Halibut
spring vegetables & lemon verbena dressing

£39.50

Grilled Dover Sole
with béarnaise sauce

16oz £49.00

Pan-fried Fillet of Cod
with shellfish risotto

£32.00

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

£24.50

J.Sheekey's Fish Pie

£22.75

— LOBSTER —

Lobster Grilled or Thermidor
served with chips
£56.00

*Lobster, scallop, tiger prawns, crispy soft
shell crab with garlic, lemon & herb butter*
£55.50 *per person*

Half £27.00 / Whole £54.00

Roast Mixed Shellfish

Lobster Mayonnaise

— MEAT —

Chargrilled Bannockburn Rib Steak
with chips & bearnaise sauce
£49.00

Roasted Devonshire Chicken
sauteed morels & asparagus
£34.00

— SIDE DISHES —

Potatoes
mashed, fried or buttered

£5.50

Parmesan Fried Courgette
spiced tomato ketchup

£6.50

Green Salad
with white balsamic dressing

£7.00

Spinach
olive oil, buttered or creamed

£7.00

Roasted Carrots
carrot top pesto

£6.50

Spring Greens
caramelised shallots, hazelnut

£6.50

Tenderstem Broccoli
with gremolata

£7.25

Rocket & Parmesan Salad

£7.00

For allergy and nutritional information please scan the QR code:





EST. 1896



J. SHEEKEY