



CONSERVATORY MENU

OYSTERS shucked oysters served on ice with cabernet sauvignon vinegar and shallot dressing. 5.00 each

TEMPURA OYSTERS with sweet chilli dipping sauce. 5.50

GRILLED ROCKEFELLER OYSTERS with spinach, watercress and Parmesan. 5.50

LARGE RED ATLANTIC PRAWNS we recommend to split these in half and we provide a teaspoon for the tomalley in the head which is not to be missed! 8.95 each

JAMÓN IBÉRICO DE BELLOTA the best cured ham in the world from acorn fed black pigs, matured for at least three years. Great with our sourdough bread and fresh tomatoes. Fino sherry and Ibérico ham are perfect partners. One of those taste combinations where one seems to endlessly complement the other. 22.95

SASHIMI OF SCALLOPS, WILD SEA BASS, TUNA AND LOCH DUART SALMON with wasabi, Japanese horseradish, pickled ginger and soy dipping sauce. 25.95

THE SEAFOOD RESTAURANT

Please ask for any allergen information. | A discretionary charge of 12.5% will be added to your bill.