

J. SHEEKEY

ATLANTIC BAR

OYSTERS

Six Jersey Pearl Oysters
with a glass of Coates & Seely 19.75

WEEKDAY & POST THEATRE

SHEEKEY'S FISH PIE 19.75
with a glass of House Wine
Monday to Friday 12noon to 4.30pm
Monday to Sunday 9.30pm to Midnight



CHAMPAGNE & SPARKLING

| WHITE | 125ml | 750ml |
|--|-------|-------|
| Delamotte - Private Cuvée NV | 15 | 75 |
| Ruinart - Blanc de Blancs NV | 19 | 115 |
| Herbert Hall - Kent 2015 | 13 | 65 |
| Prosecco - Cecilia Beretta - Veneto NV | 9 | 45 |

| ROSÉ | 125ml | 750ml |
|------------------------|-------|-------|
| Ayala - Rosé Majeur NV | 16 | 80 |

The Atlantic Bar Martini 13

Lemongrass Infused Wyborowa
Wakame Vermouth, Boker's Bitters
Seaweed

COCKTAILS

| | |
|---|----|
| Autumn Evening Martell VSOP, Antica Formula, Fernet Branca | 11 |
| So Long Summer Beefeater, Strega, Orange Blossom, citrus | 11 |
| Rocksalt Kir* Plymouth gin homemade falernum, Muscadet wine | 11 |
| Encore* Havana 7 yrs, homemade falernum, orgeat, citrus | 11 |
| Ticket to Ireland Redbreast, Fernet Branca, Earl Grey syrup, Blackberries, Citrus | 12 |
| Velvet Kiss Wyborowa, Averna, Framboise, Ginger Lemongrass Cardamom bitter, Pineapple, citrus, | 12 |

* Please be aware some of our cocktails contain traces of nuts

Our fish is responsibly caught from sustainable sources

Bread Basket
3.5

Lindisfarne, *England*
each 3.25 six 17.5 dozen 35

Natives
each 4.5 six 26 dozen 52

Whole Devon
Cock Crab
21.5

Half Lobster Mayonnaise
21.5

Tuna Tartare
wasabi dressing, avocado & seaweed cracker
12.75

Smoked Eel
warm new potatoes, horseradish dressing & crispy bacon
12.5

Prawn Tempura
chilli jam
10.25

Isle of Mull Scallops
roasted chorizo & bravas sauce
13.75

Fillet of Cornish Cod
Malaysian curried mussels
15.5

Fish Stew
Rouille
14.5

Padrón Peppers
roasted chorizo 6.5

OYSTERS

Mixed Oysters
spicy sausage
1/2 dozen 19.5 dozen 38

Tempura Oysters
white soy ponzu dressing
each 4.75

SHELLFISH

Plateau de Fruits de Mer
39.5 per person
with Half Lobster 59.5 per person

SHARING PLATES

Stone Bass Ceviche
tigers milk dressing, plantain chips
12.5

Marinated Heritage Beets
mixed seeds, leaves & manchego
10.5

Twice Baked Keens Cheddar Soufflé
parmesan cream
12.75

Deep Fried Fish Goujons
tartar sauce
11

MAIN SHARING PLATES

Shrimp & Soft Shell Crab Burger
sriracha aioli
19.75

Miso Salmon
Shrimp gyoza & dashi
17.25

Smoked Haddock
Welsh Rarebit Tart 4.5

Smoked Eel
Croquettes
Old Spot bacon 8.5

Carlingford, *Ireland*
each 3.25 six 18 dozen 36

Morecambe Bay, *England*
each 3.25 six 18.75 dozen 37.50

Atlantic Prawns
1/4 pint 8.75
1/2 pint 16.75

Dublin Bay Prawns
5 each

Salmon Sashimi
honey & yuzu vinaigrette
12.5

Heritage Tomato Salad
Ortiz anchovies, basil oil & romesco
9.75

Korean Tiger Prawns
with lime
13.25

Seared Octopus
romesco sauce, heritage potatoes & padron peppers
12.75

Sheekey's Fish Pie
18.5

Black Angus Sirloin Steak
garlic butter 17.5
add tiger prawns 6.5

All our crab meat is carefully picked in house
Beware traces of shell may remain

Chips
4.5

Steamed Spinach
4.5

Green Salad
4.5



WINES BY THE GLASS & THE CARAFE

WHITE

| | 125ml | 375ml | 750ml |
|---|-------|-------|-------|
| Pinot bianco - Quercus - Slovenia '17 | 6 | 18 | 36 |
| Vinho Verde - Aphros - Portugal '16 | 7 | 21 | 42 |
| Muscadet - Château du Cleray - Loire '17 | 8 | 24 | 48 |
| Davenport Limney - Horsmonden, Sussex '16 | 8 | 24 | 48 |
| Malvazija - Alba - Matosevic - Croatia '17 | 8 | 24 | 48 |
| Entre-deux-Mers - Marjosse - Bordeaux '17 | 9 | 27 | 54 |
| Chenin blanc - K. Forester - Sth Africa '17 | 9 | 27 | 54 |
| Sancerre - P. Jolivet - Loire '17 | 10 | 30 | 60 |
| Bordeaux Sec - Le G de Guiraud - Bordeaux '15 | 11 | 33 | 66 |
| Chardonnay - Kooyong - Australia '17 | 12 | 36 | 70 |
| Assyrtiko - Estate Argyros - Greece '16 | 13 | 38 | 76 |
| Sicilia - Vigna di Gabri - Italy '16 | 14 | 42 | 84 |

ROSÉ

| | | | |
|---|----|----|-----|
| Gris Blanc - G. Bertrand - Languedoc '17 | 7 | 21 | 42 |
| Côtes de Provence - J-Sheekey by Figuière '16 | 11 | 33 | 66 |
| Côtes de Provence - Whispering Angel '17 | 12 | 36 | 72 |
| Tinos - MavRosé - T-Oinos - Greece '15 | 13 | 39 | 160 |

RED

| | | | |
|---|----|----|----|
| Al Muvedre - T.Rodriguez - Spain '16 | 6 | 18 | 36 |
| Cannonau - Picco del Sole - Botter - Italy '16 | 7 | 21 | 42 |
| IGT Sicilia - Nero d'Avola - Il Barroccio - Italy '16 | 8 | 24 | 48 |
| Pinot noir - Wingspan Vineyard - New Zealand '13 | 8 | 24 | 48 |
| Cabernet sauvignon - Acheson, U.S.A. '13 | 10 | 30 | 60 |
| Sancerre - Delaporte - Loire '16 | 11 | 33 | 66 |
| Chianti Classico Riserva - Sparviero - Italy '15 | 12 | 36 | 72 |
| Bandol - Domaine de Terrebrune - Provence '14 | 13 | 39 | 75 |
| Xinomavro - Thymiopolous - Greece '15 | 13 | 39 | 75 |
| Syrah - Elephant Hill '15 | 13 | 39 | 78 |
| Pinot noir - Hamilton Russell - Sth Africa '17 | 14 | 42 | 84 |

请向服务员索取我们的中文菜单

A discretionary service charge of 12.5% will be added to your bill.
Please notify a member of staff if you have an allergy, or ask for
further allergen information

Includes 20% VAT