

J. SHEEKEY

ATLANTIC BAR

OYSTERS

Six Jersey Pearl Oysters
with a glass of Delamotte Champagne

19.75

WEEKDAY & POST THEATRE

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



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

Ayala - Rosé Majeur NV	16	80
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The Atlantic Bar Martini 13

Lemongrass Infused Wyborowa
Wakame Vermouth, Boker's Bitters
Seaweed

COCKTAILS

Winter Evening

Martell VSOP, Antica Formula, Fernet Branca	11
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So Long Summer

Beefeater, Strega, Orange Blossom, citrus	11
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Rocksalt Kir *

Plymouth gin homemade falernum, Muscadet wine	11
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Encore *

Havana 7 yrs, homemade falernum, orgeat, citrus	11
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Ticket to Ireland

Redbreast, Fernet Branca, Earl Grey syrup, Blackberries, Citrus	12
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Velvet Kiss

Wyborowa, Averna, Framboise, Ginger Lemongrass Cardamom bitter, Pineapple, citrus,	12
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* Please be aware some of our cocktails contain traces of nuts

Our fish is responsibly caught from sustainable sources

Includes 20% VAT

Bread Basket
3.5

Spiced Baked Crab
seeded cracker bread 8.5

Padron Peppers
Roasted chorizo 6.5

Smoked Eel Croquettes
Old Spot bacon 8.5

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

Gem Heart Salad
avocado, datterini & blue cheese
12.5

Prawn Tempura
chilli jam
10.25

Isle of Mull Scallops
shiso salsa
13.75

Fillet of Cornish Cod
Malaysian curried mussels
15.5

Fish Stew
Rouille
14.5

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

Cumbrae, *England*
each 3.25 six 18 dozen 36

Ostra Regal, *France*
each 4.00 six 24 dozen 48

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 Beets
Goats curd & Truffled walnuts
10.5

Korean Tiger Prawns
with lime
13.25

Seared Octopus
romesco sauce, heritage potatoes & padron peppers
12.75

SHARING PLATES

Stone Bass Ceviche
tigers milk dressing, plantain chips
12.5

Smoked Eel
warm new potatoes, horseradish & crispy bacon
12.5

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

Sheekey's Fish Pie
18.5

Black Angus Sirloin Steak
garlic butter 17.5
add tiger prawns 6.5

Chips
4.5

Steamed Spinach
4.5

Green Salad
4.5

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



WINES BY THE GLASS & THE CARAFE

WHITE

	125ml	375ml	750ml
Pinot bianco - Quercus - Slovenia '17	6	18	36
Vinho Verde - Aphros - Portugal '17	7	21	42
Muscadet - Château du Cleray - Loire '17	8	24	48
Davenport Limney - Horsmonden, Sussex '17	8	24	48
Malvazija - Alba - Matosevic - Croatia '17	8	24	48
Chenin blanc - K. Forester - Sth Africa '18	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 '17	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 <i>Magnum</i>	13	39	160

RED

Al Muedre - 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	9	24	48
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