

# J. SHEEKEY

## ATLANTIC BAR

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

### OYSTERS

Lindisfarne, *England*  
each 3.25 six 17.5 dozen 35

Mixed Oysters  
spicy sausage  
1/2 dozen 19.5 dozen 38

Morecambe bay, *England*  
each 3.25 six 18 dozen 36

Natives  
each 4.5 six 26 dozen 52

Tempura Oysters  
white soy ponzu dressing  
each 4.75

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

### SHELLFISH

Whole Devon  
Cock Crab  
21.5

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

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

Half Lobster Mayonnaise  
21.5

Dublin Bay Prawns  
5 each

### SHARING PLATES

Tuna Tartare  
wasabi dressing, avocado & seaweed cracker  
12.75

Stone Bass Ceviche  
tigers milk dressing, plantain chips  
12.5

Salmon Sashimi  
honey & yuzu vinaigrette  
12.5

Gem Heart Salad  
avocado, datterini & blue cheese  
9.00

Smoked Eel  
warm new potatoes, horseradish & crispy bacon  
12.5

Heritage Beets  
Goats curd & Truffled walnuts  
10.5

Prawn Tempura  
chilli jam  
10.25

Twice Baked Keens Cheddar Soufflé  
parmesan cream  
12.75

Korean Tiger Prawns  
with lime  
13.25

Isle of Mull Scallops  
shiso salsa  
13.75

Deep Fried Fish Goujons  
tartar sauce  
11

Seared Octopus  
romesco sauce, heritage potatoes & padron peppers  
12.75

Fillet of Cornish Cod  
Malaysian curried mussels  
15.5

Shrimp & Soft Shell Crab Burger  
sriracha aioli  
19.75

Sheekey's Fish Pie  
18.5

Fish Stew  
Rouille  
14.5

Miso Salmon  
Shrimp gyoza & dashi  
17.25

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
Chardonnay - Au Bon Climat Wild Boy '17	16	48	96

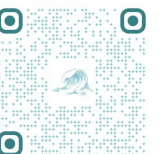
### ROSÉ

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 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	9	24	54
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

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



请向服务员索取我们的中文菜单

### 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

Vegetarian & Vegan Menu also available.  
Please ask a member of the team.

(v) - Vegetarian (vg) - Vegan

