



OYSTERS (SIX / TWELVE) raspberry shallot vinegar / lemon	26/50
FOCACCIA extra virgin olive oil	5
CLASSIC GILDA anchovy / piparra / gordal olive	5.5
DRESSED OYSTER cucumber / lime & jalapeño granita	6
OYSTER NUGGET parmesan mayo / paprika / Oscietra black caviar	13
SEABREAM CRUDO ajo blanco / pickled grapes / dill oil	14
RED CAVIAR TOAST salmon roe / whipped butter / Guinness bread	17
TUNA TARTARE piquillo pepper / capers / basil	19
STRACCIATELLA peach and jalapeño gazpacho / caper berries / green oil	14
TOMATOES guindilla peppers / tonnato sauce	15
MONKFISH SKEWER colatura di alici 'XO' / lardo / red onion / fennel salad	15
ATLANTIC PRAWNS garlic / paprika / olive oil	19
CRAB ORECCHIETTE crab bisque / chives	23
OCTOPUS crispy rice / aioli / lemon	29
PICANHA STEAK piquillo pepper / hazelnut picada	32
TUNA STEAK pink peppercorn sauce / pickled radicchio	35
GRILLED MONKFISH roasted almond sauce / samphire	38
450G WHOLE SEABASS mojo verde	39
FRENCH FRIES rosemary salt / aioli	7
GREEN SALAD oakleaf / pea shoots / Moscatel / olive oil	7

Please notify staff in case of any allergies or dietary requirements
Filter chilled still & sparkling water served for the table for £1 per guest
A discretionary 13.5% service charge will be added to your bill. This is shared amongst all our staff