



CLASSIC GILDA anchovy / guindilla pepper / olive	3.5
FOCACCIA extra virgin olive oil	4
OYSTERS (SIX / TWELVE) raspberry shallot vinegar / lemon	26/50
DRESSED OYSTER smoked tomato water	6
OYSTER NUGGET parmesan mayo / paprika / Oscietra black caviar	12
CRUDO TRIO bluefin tuna / sea bream / scallop	17
SEA BREAM CARPACCIO sea buckthorn aguachile / citrus / salty finger	15
RED CAVIAR TOAST salmon roe / whipped butter / Guinness bread	17
WINTER TOMATO Noir de Crimee / bottarga / agretti	12
MONKFISH SKEWERS colatura di alici 'XO' / lardo / tropea onion	16
TORCHED MACKEREL piri piri / pomegranate	14
TATER TOTS cod's roe / brown butter / crispy capers	9
GRILLED OCTOPUS RISOTTO nduja / aioli	27
BLUEFIN TUNA STEAK pink peppercorn sauce / treviso	29
GRILLED MONKFISH roasted almond sauce / samphire	30
ONGLET STEAK brown butter corn / girolles / sage	26
CRAB ORECCHIETTE bisque / fennel pollen / chilli	17
FRENCH FRIES rosemary salt / aioli	7
GREEN SALAD Mesclun leaves / capers / roasted baby carrots	7

Please notify staff in case of any allergies or dietary requirements

Consuming raw seafood, shellfish, eggs or meats may increase your risk of foodborne illness

A discretionary 13.5% service charge will be added to your bill. This is shared amongst all our staff