



SINCE 1964

MENU

THE SEASHELL OF LISSON GROVE

LONDON'S MOST FAMOUS
FISH & CHIPS LANDMARK

49-51 LISSON GROVE LONDON NW1 6UH
020 7224 9000



APPETISERS



Hummus	4
Olives	3
Basket of Bread An assortment of bread served with butter	4
Ajvar & Chilli Olive Oil	3
Appetiser Platter Feta cheese, hummus, olives, and ajvar, served with pita	10

STARTERS

Fresh Oysters (each) Whitstable Oysters	4
Fresh Oysters (half a dozen) Whitstable Oysters	18
Grilled King Prawns Baked in a garlic, lemon, and parsley butter sauce	10.5
Calamari Strips Fried squid with fresh lime & sweet chilli sauce	10
Prawn Cocktail The retro classic, served with salad	9
Whitebait Sprinkled with cayenne pepper, served with homemade garlic mayo	8
Soup of the Day Homemade soup served with bread	7
Fish Chowder Traditional English creamy fish soup with onions, cod, and potatoes	9.5



SALADS



Grilled Halloumi

Warm halloumi served with mixed salad leaves, cherry tomatoes, and a drizzle of olive oil

10

Greek Salad

Cucumber, tomatoes, onions, olives, and feta, served with mixed salad leaves and a drizzle of olive oil

8

Seasonal Salad

A fresh selection of seasonal ingredients

8

SIDES

Chips

Classic / Skinny / Sweet Potato

5

Mashed Potato

5

New Potatoes

5

Halloumi Fries

6.5

Onion Rings

4

Salad

Green Salad / Tomato and Onion Salad / Coleslaw

4

Grilled Vegetables

Seasonal

5

Spinach

Steamed / Creamed

4

Peas

Mushy / Garden

3

Pickled Vegetables

Gherkin / Onion

3.75

Sauces

Curry / Chilli Mayo / Garlic Mayo / Cocktail

0.5



MAINS



TRADITIONAL FRESH FISH & CHIPS

Cooked in your choice of batter: Traditional batter, Panko, Matzo, or Gluten-free*. All our fish can be fried** or grilled and is served with your choice of side. Please note: Fish may contain some small bones.

Cod Mild, delicate flavour; firm and flaky	25
Haddock White lean flesh with flakes	24
Plaice Fillet Mild sweet flavour with a tender texture	25
Newlyn Bay Dover Sole 20/24 Flatfish, mild and sweet, the royalty of the sea	47
Salmon Fillet Rich distinctive flavour	27
Seabass 6/800 Served whole or Filleted	30
Fish of the day Price varies based on daily availability	...

SEASHELL SPECIALS

Breaded Scampi Scottish, langoustine tails	18
Popcorn Cod Cod loin bites, coated in panko breadcrumbs, served with chips	17
Fish Cake Made with prime cuts of salmon, cod and haddock, served with a poached egg & hollandaise sauce	16
Fish Goujon Burger Served in a brioche bun with gherkin, lettuce, tartare sauce and chips	14
Moules Marinière Served in a white wine sauce with fresh bread	17
Fish Pie Salmon, cod, haddock topped with cheesy mash	16
Grilled Octopus Served with new potatoes and salad	20



DESSERTS



SeaShell Apple Pie Served with cream or ice cream	7
Chocolate Fondant Served with pistachio ice cream	7
Sticky Toffee Pudding Served with cream or ice cream	7
SeaShell Eton Mess A classic English dessert with whipped cream, berries, and meringue	7
Ice Cream / Sorbet (3 scoops) Vanilla, Chocolate, Strawberries, Pistachio and Almond. Subject to availability.	4

HOT DRINKS

Single Espresso	3
Double Espresso	3.5
Latte	4
Cappuccino	4
Americano	3.5
Tea Breakfast tea, Earl Grey, Green, Chamomile, Peppermint	3.5



BEER



DRAUGHT

HALF PINT / PINT

BOTTLES

London Pride

4.25 / 7.5

Corona

5.5

300ml

Peroni

4.25 / 7.5

Peroni

5.5

300ml

Posh Lager

4.25 / 7.5

Work IPA

4.25 / 7.5

Peroni Zero

5.5

300ml

Shandy

4.25 / 7.5

Guinness

5.5

CIDER

500ml

440ml

Cornish Orchard

7.5

Pear / Berry's / Golden

SOFT DRINKS

Coca Cola / Diet Cola

4.25

Fentimans Lemonade

4

Fanta Orange

4.25

Still Water

3.25 / 4.75

300ml / 750ml

Sprite

4.25

Sparkling Water

3.25 / 4.75

300ml / 750ml

Appletiser

4.25

COCKTAILS

SPIRITS

Aperol Spritz

11

Whiskey

7.5 / 12.5

Cuba Libre

11

Rum

6.5 / 10.5

Gin & Tonic

11

Gin

6 / 9.5

Vodka

6.5 / 11.5



WINES



WHITE 175ml / 250ml / bottle

Chardonnay, Hamilton Heights
South Eastern, Australia
8 / 11 / 30

Pinot Grigio Ca' Luca
Veneto, Italy
7.5 / 10.5 / 28

Sauvignon Blanc, Turning Heads
Marlborough, New Zealand
10 / 13 / 35

Chablis Domaine Séguinot-Bordet
Burgundy, France
11 / 15 / 44

Vinho Verde Barrete, AB Valley
Minho, Portugal
32

**Marsanne Viognier,
Roche de Belanne**
Languedoc, France
33

Picpoul de Pinet, Domaine Morin
Languedoc, France
36

Sancerre, Domaine André Neveu
Loire, France
43

ROSÉ 175ml / 250ml / bottle

Pinot Grigio Rosato, San Antini
Sicily, Italy
7.5 / 10.5 / 29

Crazy Topez Rose, Domaine Tropez
St Tropez, France
10 / 13 / 35

RED 175ml / 250ml / bottle

Pinot Noir, Sensas d'Oc
Languedoc, France
8.5 / 11.5 / 32

Merlot Reserve, La Vigneau
Languedoc, France
8.5 / 11.5 / 32

Malbec Punto Alto
Mendoza, Argentina
8 / 11 / 30

Château Bechereau, Lalande de Pomerol
Bordeaux, France
38

SPARKLING 20cl / bottle

Prosecco Spumante, Azzillo NV
Veneto, Italy
10 / 29

Champagne Lombard Extra Brut
Champagne, France
10 / 13 / 35

Cava Rosato Brut Organic 34



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