

# Lilibet's

## • OUR STORY •

Once the birthplace of a young princess,  
the story of Lilibet's is one of a beloved family home,  
No.17 Bruton Street.

Our menu takes a bon viveur's approach  
to the best of seafood, with unique dishes  
of timeless elegance to savour and  
delightful discoveries to be had along the way.

This historic address now begins a new chapter  
shaped by heritage re-imagined,  
home... to an unexpected majesty.



## • OYSTERS •

*With red wine shallots, house hot sauce*

**SPECIALES DE CLAIRE (FR)** six £28 / dozen £56

**LOUET-FEISSER (NI)** six £27 / dozen £54

**CARLINGFORD (IRL)** six £26 / dozen £52

### • OYSTER SETS •

six £32 / dozen £60

#### • FIRE ROASTED •

Flambadou - aged beef fat  
Seaweed butter

#### • DRESSED •

Cucumber, apple, gin  
Red wine shallot,  
green peppercorn

#### • FRIED •

Yuzu kosho  
Preserved lemon

## • CAVIAR •

**OSCIETRA 30G** £160 / **50g** £245

Fried oysters, tuna tartare, prawns, pickles, seaweed potato crisps

**NATIVE LOBSTER BRIOCHE ROLLS** £65

Chilli mayonnaise, pickled cucumber, chive

*add Oscietra caviar* £45

L I L I B E T ' S

### • SEAFOOD PLATTERS •

**PETITE** £80

Oysters, prawns, crab, octopus, sea bream, pickles

**DELUXE** £100

Oysters, prawns, crab, octopus, sea bream, bluefin tuna loin

**THE FISHES ROYALE** £175

Oysters, lobster, langoustines, prawns, crab, octopus, sea bream, bluefin tuna loin & belly

- Add -

Half native lobster £30 | Native lobster £60 | Prawn £4 each | Crab £4.7



Please speak to us about allergen information | A discretionary 15% service charge will be added to your bill  
(V = vegetarian VE = vegan)

## • SNACKS & BREADS •

**TUNA LOIN GILDA** £9.7 each  
Pickles, anchovy

**ANCHOVY ECLAIR** £6.2 each  
Parfait, sweet and sour sauce

**CRAB TART** £4.7 each  
Grapefruit, coriander

**BARBAJUAN (V)** (3pc) £7.3  
Spinach, gruyere, lemon

### • CRUDITES • £12.4

Raw seasonal vegetables, baba ghanoush, green chilli taramasalata, anchovy dip



**FOCACCIA DI RECCO (V)** £9.5  
Garlic, cheese

**ANCIENT GRAIN PITTA** £9  
Spiced tomato salsa (VE)  
Silk workers brain (V)  
Green chilli taramasalata

## • RAW | COLD •

**RED PRAWN CARPACCIO** £23  
Chilli, lime & lavosh

**SEA BASS CRUDO** £19  
Lemon, verjus, olive oil

**TUNA TORO** £19  
Gazpacho, basil

**TUNA LOIN TARTARE** £13.7  
Spicy mayonnaise, pickles

**HAND DIVED SCALLOP** £26  
Lemon, basil, pine nuts

**SEA BREAM** £18  
Pickled chilli, preserved lemon

## • SMALL DISHES & FRIED •

**ROASTED PEPPERS (VE)** £7.8  
Italian olive oil, crisp garlic

**LANGOUSTINES** £6 each  
Lizzy rose, lemon

**PRESSED OCTOPUS** £14.3  
Lemon, chilli oil

**VITELLO TONNATO** £22.2  
Veal tenderloin, tuna sauce, capers



**FRITTO MISTO** £18.4  
Gurnard, sole, squid, prawn

**FRIED CRAB THERMIDOR** £26

**FRIED BABY SQUID** £14  
Lemon

## • SALADS •

**NICOISE** £18.4  
Anchovies, romaine lettuce, olives,  
soft boiled egg  
add bluefin tuna £12

**CRAB SALAD** £25.4  
Citrus mayonnaise, watercress, socca

**CHRYSANTHEMUM SALAD** £14.7  
Caesar dressing

## • PASTA & RICE •

### **RICOTTA AGNOLOTTI (V)** £26.3

Lemon ricotta, sage

### **TRUFFLE RISOTTO (V)**

24 month parmesan

*Black truffle £30 or White truffle £70*

### **LOBSTER SPAGHETTI** £68

Native lobster,  
tomato sauce, chilli, basil

### **BAKED RICE WITH SPANISH PRAWNS** £19

Shellfish stock, bomba rice

## • UNSUNG HEROES •

*We champion underappreciated species of our oceans*

*The team will be happy to guide you through our marenarium explaining  
the varieties and origins of our seafood some options are:*

### **SQUAT LOBSTER**

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### **GURNARD**

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### **SEA URCHIN**

### **FLUKE**

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### **GARFISH**

### **HAKE HEAD**

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### **SCOTCH HALIBUT**

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### **SEA CUCUMBER**

Due to changing availability these will be market prices,  
our team will be happy to advise our recommended preparations

## • FISH TRIPTYCH •

Market Price

*We celebrate the whole fish in 3 preparations and currently*

*We recommend sea bass, sea bream, gurnard*



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# • WOOD FIRED GRILL •



## • VEGETABLES •

### **FRENCH FRIES** £8

Chipotle salt & Caesar dressing

### **LILIBET'S MASH** £15

Shellfish bisque,  
lobster

### **SPROUTING BROCCOLI** £9

Colatura vinaigrette,  
chilli, mint

### **NORMANDY CARROT (V)** £7

Tarragon butter

## • GRILLED SEAFOOD •

### **WILD TIGER PRAWNS** £35.2

Chilli butter, lime

### **HAND DIVED SCALLOPS** £26

Seaweed butter

### **JOHN DORY FILLET** £52

Beef jus

### **SEA BREAM FILLET** £34

Grilled tomatoes, capers, basil

### **SEA BASS FILLET** £45

Spiced tomato salsa

## • WHOLE FISH •

### **CORNISH TURBOT** £10.6 /100g

Pil Pil sauce

### **JOHN DORY** £10.6 /100g

Sauce épicée

### **DOVER SOLE 18OZ** £56

Cafe de Paris butter



## • MEAT •

### **VEAL HOLSTEIN** £38

Fried escalope, egg, anchovy

### **HALF FOSSE MEADOWS CHICKEN** £38

Lemon & rosemary

### **BONE-IN RIBEYE** £11 /100g

Beef jus

### **AGED BEEF FILLET** £16 /100g

Beef jus



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## • SET LUNCH MENU •

- 2 courses £29 | 3 courses £34 -

Monday to Friday

For the table

### **SEA BREAM**

Green olive tapenade

### **CRUDITES**

Raw seasonal vegetables, baba ghanoush, green chilli taramasalata, anchovy dip

### **BARBAJAUN**

Spinach, gruyere, lemon

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### **ROMAINE SALAD**

Caesar dressing

Select one per person

### **FRIED GOUJONS**

Preserved lemon mayonnaise

### **GRILLED CHICKEN**

Grilled tomatoes, capers, basil

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### **- Add -**

Fresh pasta £8

Chili lime butter & parmesan

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### **HAZELNUT PARIS BREST**

Praline

### **APPLE TART FINE**

Vanilla ice cream

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## DESSERT

**DAILY TART** £14

**PREGO** £12.2  
Fillet steak sandwich

**LILIBET'S CRÊPE** £14  
Grand Marnier parfait

**CHOCOLATE MOUSSE** £10  
Cacao nibs, tuile

**PRINCESS CAKE** £14  
Raspberry, sponge, almond

**STRAWBERRY & VANILLA CHEESECAKE** £9

**CHOUX A LA CREME** £11  
Dark chocolate sauce

**SEASONAL FRUITS** £12

**COLONEL** £12  
Lemon sorbet, vodka

**TROU NORMAND** £12  
Apple sorbet, calvados

**SELECTION OF HOUSE MADE  
ICE CREAM & SORBETS** £4.7 each

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