

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-FEISSE (NI) six £27 / dozen £54

CARLINGFORD (IRL) six £26 / dozen £52

• O Y S T E R S E T S •

six £32 / dozen £60

• F I R E R O A S T E D •

Flambadou - aged beef fat

Seaweed butter

• D R E S S E D •

Cucumber, apple, gin

Red wine shallot,
green peppercorn

• F R I E D •

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

• C R U D I T E S • £12.4

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



FOCACCIÀ 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

LOBSTER SPAGHETTI £68

Native lobster,
tomato sauce, chilli, basil

TRUFFLE RISOTTO (v)

24 month parmesan

Black truffle £30 or White truffle £70

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

SPROUTING BROCCOLI £9

Colatura vinaigrette,
chilli, mint

LILIBET'S MASH £15

Shellfish bisque,
lobster

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



DOVER SOLE 18OZ £56

Cafe de Paris butter

JOHN DORY £10.6 /100g

Sauce épicée

MEAT

VEAL HOLSTEIN £38

Fried escalope, egg, anchovy

HALF FOSSE MEADOWS CHICKEN £38

Lemon & rosemary

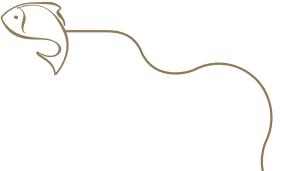
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BONE-IN RIBEYE £11 /100g

Beef jus

AGED BEEF FILLET £16 /100g

Beef jus



• 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

ROMAINE SALAD

Caesar dressing

Select one per person

FRIED GOJONS

Preserved lemon mayonnaise

GRILLED CHICKEN

Grilled tomatoes, capers, basil

- Add -

Fresh pasta £8

Chili lime butter & parmesan

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 CRÉPE £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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