

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.





• TASTING MENUS •



Available for the entire table only | Minimum of two people

Signature | £90 pp

FOCACCIA DI RECCO
Garlic, cheese (V)

CRAB TART
Grapefruit, coriander

SEA BASS CRUDO
Lemon, verjus, olive oil



FRIED BABY SQUID
Lemon

RICOTTA AGNOLOTTI
Lemon ricotta, sage (V)

CRAB SALAD
Citrus mayonnaise, watercress, socca



SEA BREAM FILLET
Grilled tomatoes, capers, basil

AGED BEEF FILLET
Beef jus

SPROUTING BROCCOLI
Colatura vinaigrette, chilli, mint

LILIBET'S MASH
Shellfish bisque, lobster



LILIBET'S CREPE
Grand Marnier parfait

Royale | £125 pp

FOCACCIA DI RECCO
Garlic, cheese (V)

ANCHOVY ECLAIR
Parfait, sweet and sour sauce

RED PRAWN CARPACCIO
Chilli, lime, lavosh

1ST COURSE OF YOUR TRIPTYCH



FRITTO MISTO
Gurnard, squid, prawns

BAKED SHELLFISH RICE
Spanish prawns

CHRYSANTHEMUM SALAD
Caesar dressing



HAND DIVED SCALLOPS
Seaweed butter

2ND COURSE OF YOUR TRIPTYCH

GREEN BEANS
XO sauce

LILIBET'S MASH
Shellfish bisque, lobster



3RD COURSE OF YOUR TRIPTYCH



DESSERT
Chef's selection



• FISH TRIPTYCH •



We prepare the whole fish in 3 courses | We recommend sea bass, sea bream or gurnard



followed
by



then
with



Market Price

Please speak to us about allergen information | A discretionary 15% service charge will be added to your bill

(v = vegetarian VE = vegan)



• THE MARENARIUM •



Fresh from the sea, a selection of favourites and unsung heroes

The team will be happy to guide you through varieties, origins and recommended preparations

• OYSTERS •

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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

• SHELLFISH •

LANGOUSTINES £7 each

SCALLOPS £8 each

SEA URCHIN *M.P.* each

WILD CAMARON ROJO £3.2 each

• OYSTER SETS •

six £32 / dozen £60

- Dressed -

- Cucumber, apple, gin
- Green peppercorn

- Fire roasted -

- Flambadou - aged beef fat
- Seaweed butter

- 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 30g Oscietra caviar £80



• 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





• TO SHARE •



• SNACKS •

TUNA LOIN GILDA £9.7 each
Pickles, anchovy

CRAB TART £4.7 each
Grapefruit, coriander

ANCHOVY ECLAIR £6.2 each
Parfait, sweet and sour sauce

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

SEA BASS TART £4.5 each
Black pepper dressing

CRUDITES £12.4
Green chilli taramasalata,
anchovy dip

• BREADS •

FOCACCIA DI RECCO £9.5
Garlic, cheese (V)

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

• RAW •

RED PRAWN CARPACCIO £23
Chilli, lime, lavosh

SEA BREAM £12
Pickled chilli, preserved lemon

TUNA TORO £19
Gazpacho, basil

TUNA TARTARE £14
Pickled cucumber, shallots

HAND DIVED SCALLOPS £26
Lemon, basil, pine nuts

SEA BASS CRUDO £19
Lemon, verjus, olive oil

• SMALL DISHES •

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

LANGOUSTINES £7 each
Lizzy rose, lemon

FRIED CRAB THERMIDOR £26

PRESSED OCTOPUS £14.3
Lemon, chilli oil

FRITTO MISTO £18.4
Gurnard, sole, squid, prawn

FRIED BABY SQUID £14
Lemon

• SALADS •

NICOISE £12.5
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

TOMATO SALAD £9
Balsamic, basil (VE)

GREEN SALAD £7
Vinaigrette (VE)



• WOODFIRED GRILL •



• PASTA & RICE •

RICOTTA AGNOLOTTI £24
Lemon ricotta, sage (V)

LOBSTER SPAGHETTI £36 / £68
Native lobster, chilli, basil

BLACK TRUFFLE RISOTTO £30
24 month parmesan (V)

BAKED SHELLFISH RICE £19
Spanish prawns

• GRILLED SEAFOOD •

WILD TIGER PRAWNS £35.2
Chilli butter, lime

HAND DIVED SCALLOPS £26
Seaweed butter

TURBOT ON THE BONE £10.6 / 100g
Pil Pil sauce

SEA BREAM FILLET £34
Grilled tomatoes, capers, basil

SEA BASS FILLET £42
Spiced tomato salsa

WHOLE DOVER SOLE 18OZ £58
Cafe de Paris butter

• MEAT •

BONE-IN RIBEYE £11 / 100g
Beef jus

VEAL HOLSTEIN £38
Fried escalope, egg, anchovy

LAMB CHOPS £25 (2pc)
Mint sauce

AGED BEEF FILLET £17 / 100g
Beef jus

• SIDES •

ENGLISH PEAS £7
Chicken & marjoram butter

GREEN BEANS £8
XO sauce

LILIBET'S MASH £15
Shellfish bisque, lobster

FRENCH FRIES £8
Chipotle salt, Caesar dressing

SPROUTING BROCCOLI £8
Colatura vinaigrette, chilli, mint

NORMANDY CARROT £7
Tarragon butter (V)



• SET LUNCH •



from Monday to Friday for the table

Two Courses £29 | Three Courses £34

SEA BASS TART

Black pepper dressing

CRUDITES

Raw seasonal vegetables, green chilli taramasalata, anchovy dip

BARBAJUAN

Spinach, gruyere, lemon (V)

ROMAINE SALAD

Caesar dressing

- Select one per person -

FRIED GOUJONS

Preserved lemon mayonnaise

or

SEA BREAM FILLET

Grilled tomatoes, capers, basil

- Add -

Fresh pasta £8

Chilli lime butter & parmesan (V)

YORKSHIRE RHUBARB

Lemon mousse

DARK CHOCOLATE TART



DESSERT

DAILY TART £14

PREGO £12.2
Fillet steak sandwich

LILIBET'S CREPE £14
Grand Marnier parfait

CHOCOLATE MOUSSE £10
Cacao nibs, tuile

PRINCESS CAKE £14
Raspberry, sponge, almond

VANILLA CHEESECAKE £9
Strawberry sauce

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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