

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

TUNA LOIN GILDA
Pickles, anchovy

CRAB TART
Grapefruit, coriander

SEA BASS CRUDO
Lemon, verjus, olive oil

RICOTTA AGNOLOTTI
Lemon ricotta, sage (V)

CRAB SALAD
Citrus mayonnaise, watercress, socca

SEA BREAM FILLET
Grilled tomatoes, capers, basil

SPROUTING BROCCOLI
Colatura vinaigrette, chilli, mint

LILIBET'S MASH
Shellfish bisque, lobster

PREGO
Fillet steak sandwich

LILIBET'S CREPE
Grand Marnier parfait

Royale | £125 pp

ANCHOVY ECLAIR
Parfait, sweet & sour sauce

RED PRAWN CARPACCIO
Chilli, lime, lavosh

1ST COURSE OF YOUR TRIPTYCH

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 •

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

- Dressed -

- Cucumber, apple, gin
- Green peppercorn

- Fire roasted -

- Flambadou - aged beef fat
- Seaweed butter

- Fried -

- Yuzu kosho
- Preserved lemon

• SEAFOOD •

LANGOUSTINES £7 each

SCALLOPS £8 each

SEA URCHIN *M.P.* each

WILD RED PRAWN £3.2 each

BLUEFIN TUNA LOIN £12

BLUEFIN TUNA TORO £14

SEA BREAM £9

SEA BASS £11

• CAVIAR •

OSCIETRA 30G £160 / **50G** £245

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

• SEAFOOD PLATTERS •

PETITE £95

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

DELUXE £150

Oysters, prawns, crab, octopus, sea bass, sea bream, scallop, bluefin tuna loin & gilda

THE FISHES ROYALE £220

Oysters, lobster, langoustines, prawns, crab, octopus, sea bass, sea bream, scallop,
wild red prawn, bluefin tuna loin, toro & gilda

- Add -

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

Oscietra 30g £80 | 50g £160



• TO SHARE •



• SNACKS •

TUNA LOIN GILDA £7 each
Pickles, anchovy

CRAB TART £4.7 each
Grapefruit, coriander

ANCHOVY ECLAIR £6.2 each
Parfait, sweet & sour sauce

PARMESAN PANISSE (5pc) £7.3

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)

LOBSTER Brioche Roll £14
Oscietra caviar

• RAW BAR •

RED PRAWN CARPACCIO £23
Chilli, lime, lavosh

SEA BREAM £20
Oscietra caviar, 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
Green beans, 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 •



for the table to share

• PASTA & RICE •

RICOTTA AGNOLOTTI £24
Lemon ricotta, sage (V)

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

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 £13 / 100g
Pil Pil sauce

SEA BREAM FILLET £34
Grilled tomatoes, capers, basil

SEA BASS FILLET £42
Spiced tomato salsa

WHOLE DOVER SOLE 18OZ £58
Chilli vinaigrette

• MEAT •

BONE-IN RIBEYE £11 / 100g
Chimichurri

LAMB CHOPS £25 (2pc)
Mint sauce

AGED BEEF FILLET £17 / 100g
Chimichurri

• VEGETABLES •

ENGLISH PEAS £7
Roast turbot butter, marjoram

SPROUTING BROCCOLI £8
Colatura vinaigrette, chilli, mint

FRENCH FRIES £8
Chipotle salt, Caesar dressing

GREEN BEANS £8
XO sauce

LILIBET'S MASH £15
Shellfish bisque, lobster



• SET LUNCH •
from Monday to Friday for the table



• SNACKS •

CRAB TART £4.7 each
Grapefruit, coriander

ANCHOVY ECLAIR £6.2 each
Parfait, sweet & sour sauce

PARMESAN PANISSE (5pc) £7.3

FOCACCIA DI RECCO £9.5
Garlic, cheese (V)

Two Courses £29 | Three Courses £34

SEA BREAM
Lemon, olive oil

CHRYSANTHEMUM SALAD
Caesar dressing



SEA BASS PASTA
White wine, herbs,
bottarga



DARK CHOCOLATE TART

Two Courses £50 | Three Courses £55

TUNA TARTARE
Pickled cucumber, shallots

CRAB SALAD
Citrus mayonnaise, watercress, socca



SEA BREAM FILLET
Grilled tomatoes, capers, basil



YORKSHIRE RHUBARB
Lemon mousse



• ADD ON •



ENGLISH PEAS £7
Roast turbot butter, marjoram

FRENCH FRIES £8
Chipotle salt, Caesar dressing

GREEN BEANS £8
XO sauce

TOMATO SALAD £9
Balsamic, basil (VE)

SPROUTING BROCCOLI £8
Colatura vinaigrette, chilli, mint

LILIBET'S MASH £15
Shellfish bisque, lobster



DESSERT

PREGO £12.2

Fillet steak sandwich



LILIBET'S CREPE £14

Grand Marnier parfait

GUINNESS STICKY TOFFEE PUDDING £12

Vanilla ice cream

PRINCESS CAKE £14

Raspberry, sponge, almond

VANILLA CHEESECAKE £9

Strawberry sauce

CHOUX A LA CREME £12

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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(v = vegetarian VE = vegan)

