

# 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 | £95 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**  
Lobster, bisque

**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**  
Lobster, bisque

**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 £32 / dozen £64

**LOUET-FEISSER (NI)** six £30 / dozen £60

**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 •

**LANGOUSTINE** £8 each

**HAND DIVED SCALLOP** £8 each

**SEA URCHIN *M.P.*** each

**WILD RED PRAWN** £3 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, langoustines, 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

Oscietra 30g £80 | 50g £160



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## • TO SHARE •



### • SNACKS •

**TUNA LOIN GILDA** £7 each  
Pickles, anchovy

**CRAB TART** £4 each  
Grapefruit, coriander

**ANCHOVY ECLAIR** £6 each  
Parfait, sweet & sour sauce

**PARMESAN PANISSE** (5pc) £7

**SEA BASS TART** £3 each  
Black pepper dressing

**CRUDITES** £13  
Green chilli taramasalata,  
anchovy dip

### • BREADS •

**FOCACCIA DI RECCO** £10  
Garlic, cheese (V)

**LOBSTER BRIOCHE ROLL** £13  
Oscietra caviar

### • RAW BAR •

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

**SEA BREAM** £20  
Oscietra caviar, cucumber, dill

**TUNA TORO** £19  
Gazpacho, basil

**TUNA TARTARE** £16  
Pickled cucumber, shallots

**HAND DIVED SCALLOPS** £24  
Lemon, basil, pine nuts

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

### • SMALL DISHES •

**ROASTED PEPPERS** £8  
Olive oil, crisp garlic (VE)

**FRIED CRAB THERMIDOR** £26

**LANGOUSTINE** £8 each  
Lizzy Rose, lemon

**PRESSED OCTOPUS** £22  
Lemon, chilli oil

**SHELLFISH COCKTAIL** £32  
Langoustines, prawns, crab,  
Lizzy Rose

**FRIED BABY SQUID** £16  
Lemon

**TEMPURA COURGETTE FLOWER** £14  
Ricotta, hot honey

**FRITTO MISTO** £19  
Gurnard, sole, squid, prawn

### • SALADS •

**CRAB SALAD** £26  
Citrus mayonnaise, watercress, socca

**NICOISE** £13  
Green beans, lettuce,  
olives, soft boiled egg  
*add bluefin tuna* £12

**CHRYSANTHEMUM SALAD** £14  
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** £20  
Spanish prawns

## • GRILLED SEAFOOD •

**WILD TIGER PRAWNS** £35  
Chilli butter, lime

**HAND DIVED SCALLOPS** £24  
Seaweed butter

**WHOLE SEA BASS** £13 / 100g  
Chilli vinaigrette

**SEA BREAM FILLET** £34  
Grilled tomatoes, capers, basil

**SEA BASS FILLET** £42  
Spiced tomato salsa

**WHOLE DOVER SOLE 18OZ** £59  
Café de Paris vinaigrette

**TURBOT ON THE BONE** £14 / 100g  
Pil Pil sauce

## • MEAT •

**BONE-IN RIBEYE** £95  
Chimichurri

**AGED BEEF FILLET** £17 / 100g  
Chimichurri

**SIRLOIN STEAK** £20 / 100g  
Chimichurri

**LAMB CHOPS** £25 (2pc)  
Mint sauce

**IBERICO PORK T-BONE** £35  
Chilli and honey chutney

## • VEGETABLES •

**ENGLISH PEAS** £6  
Roast turbot butter, marjoram

**SPROUTING BROCCOLI** £8  
Colatura vinaigrette, chilli, mint

**FRENCH FRIES** £8  
Chipotle salt, Caesar dressing

**LILIBET'S MASH** £15  
Lobster, bisque

**GREEN BEANS** £8  
XO sauce



• **SET LUNCH** •  
from Monday to Friday for the table



• **DRINKS** •

**DEUTZ, BRUT CLASSIC | NV** £16.50

**NEGRONI** £5

**GUINNESS DRAUGHT PINT** £7

• **SNACKS** •

**CRAB TART** £4 each  
Grapefruit, coriander

**ANCHOVY ECLAIR** £6 each  
Parfait, sweet & sour sauce

**PARMESAN PANISSE** (5pc) £7

**FOCACCIA DI RECCO** £10  
Garlic, cheese (V)

Two Courses £29 | Three Courses £34

Two Courses £50 | Three Courses £55

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

**CAPONATA**  
Burrata, basil

**TUNA RAGU LINGUINE**

**FLOATING ISLAND**  
Gooseberry, elderflower, hazelnut

**TEMPURA COURGETTE FLOWER**  
Ricotta, hot honey

**TOMATO & BASIL SALAD**

**SEA BASS FILLET**  
Chilli vinaigrette

**STRAWBERRY RICE PUDDING**



• **VEGETABLES** •



**ENGLISH PEAS** £6  
Roast turbot butter, marjoram

**FRENCH FRIES** £8  
Chipotle salt, Caesar dressing

**LILIBET'S MASH** £15  
Lobser, bisque

**TOMATO SALAD** £9  
Balsamic, basil (VE)

**SPROUTING BROCCOLI** £8  
Colatura vinaigrette, chilli, mint

**GREEN BEANS** £8  
XO sauce





## DESSERT

**PREGO** £13

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 each

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