

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



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



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

(v = vegetarian VE = vegan)



• 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

SHELLFISH COCKTAIL £32

Langoustines, prawns, crab,
Lizzy Rose

LANGOUSTINE £8 each

Lizzy Rose, lemon

PRESSED OCTOPUS £22

Lemon, chilli oil

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)



• GRILL •

for the table to share



• PASTA & RICE •

RICOTTA AGNOLOTTI £24

Lemon ricotta, sage (V)

LOBSTER SPAGHETTI £68

Native lobster, chilli, basil

BAKED SHELLFISH RICE £20

Spanish prawns

SEA BASS PACCHERI £29

Bottarga, white wine, herbs

• 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

LILIBET'S MASH £15

Lobster, bisque

FRENCH FRIES £8

Chipotle salt, Caesar dressing

GREEN BEANS £8

XO sauce

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

(V = vegetarian VE = vegan)



• SET LUNCH •

from Monday to Friday for the table



• DRINKS •

DEUTZ, BRUT CLASSIC | NV £16.50

NEGRONI £5

GUINNESS DRAUGHT PINT £7

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

RATATOUILLE
Burrata, basil

TUNA RAGU PACCHERI

APRICOT MOUSSE
Dark chocolate

TEMPURA COURGETTE FLOWER
Ricotta, hot honey

TOMATO & BASIL SALAD

SEA BASS FILLET
Chilli vinaigrette

SUMMER BERRIES
Champagne sabayon, almond



• VEGETABLES •



ENGLISH PEAS £6
Roast turbot butter, marjoram

FRENCH FRIES £8
Chipotle salt, Caesar dressing

LILIBET'S MASH £15
Lobster, 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 FRUIT £12

COLONEL £12

Lemon sorbet, vodka

TROU NORMAND £12

Apple sorbet, calvados

**SELECTION OF HOUSE MADE
ICE CREAM & SORBETS** £4 each

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

