

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 | 98 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

GRILLED SWEETCORN
Chilli, lime

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 36

LOUET-FEISSER (NI) six 32

CARLINGFORD (IRL) six 32

• 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 9 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

BEEF TARTARE TART 9

Oscietra caviar

• BREADS •

FOCACCIA DI RECCO 14

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 18

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)

SHELLFISH COCKTAIL 32

Langoustines, prawns, crab,
Lizzy Rose

FRIED BABY SQUID 18

Lemon

PRESSED OCTOPUS 22

Lemon, chilli oil

LANGOUSTINE 8 each

Lizzy Rose, lemon

FRIED CRAB THERMIDOR 26

TEMPURA DELICA PUMPKIN 12

Hot honey

CONFIT BLUEFIN TUNA 24

Violet artichoke, basil gremolata

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)



• THE GRILL •

for the table to share



• PASTA & RICE •

RICOTTA AGNOLOTTI 24

Lemon ricotta, sage (V)

LOBSTER SPAGHETTI 68

Native lobster, chilli, basil

SEA BASS PACCHERI 29

Bottarga, white wine, herbs

BAKED SHELLFISH RICE 20

Spanish prawns

• GRILLED SEAFOOD •

WILD TIGER PRAWNS 35

Chilli butter, lime

HAND DIVED SCALLOPS 24

Seaweed butter

SEA BASS FILLET 42

Spiced tomato salsa

WHOLE SEA BASS 13 / 100g

Chilli vinaigrette

SEA BREAM FILLET 34

Grilled tomatoes, capers, basil

TURBOT ON THE BONE 14 / 100g

Pil Pil sauce

WHOLE DOVER SOLE 18OZ 59

Café de Paris vinaigrette

• MEAT •

BONE-IN RIBEYE 95

Chimichurri

AGED BEEF FILLET 58

Beef jus

LAMB CHOPS 25 (2pc)

Mint sauce

IBERICO PORK T-BONE 35

Chilli and honey chutney

• VEGETABLES •

ENGLISH PEAS 6

Roast turbot butter, marjoram

LILIBET'S MASH 17

Lobster, bisque

SPROUTING BROCCOLI 8

Colatura vinaigrette, chilli, mint

FRENCH FRIES 8

Chipotle salt, Caesar dressing

GRILLED SWEETCORN 8

Chilli, lime

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• 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 34 | Three Courses 39

Two Courses 50 | Three Courses 55

SEA BASS CRUDO
Lemon, dill, cucumber

GRILLED SWEETCORN
Chilli, lime

FRIED GURNARD
Tartare sauce

VANILLA CHEESECAKE
Blackcurrant

BLUE FIN TUNA
Spiced tomato, parmesan

BLUE FIN TUNA
Caviar, piperade

CRAB PACCHERI
Chilli, lime, parsley

FIG BAKLAVA
Fig leaf, pistachio



• 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

GRILLED SWEETCORN 8
Chilli, lime





DESSERT

PREGO 14

Fillet steak sandwich



LILIBET'S CREPE 16

Grand Marnier parfait

GUINNESS STICKY TOFFEE PUDDING 12

Vanilla ice cream

PRINCESS CAKE 15

Raspberry, sponge, almond

TIRAMISU 14

CHOUX A LA CREME 14

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**

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