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 | 130 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

1st Course
Crudo Fillet
Dog sauce

followed by

2nd Course
Grilled Fillet
Mojo verde

then with

3rd Course
The Bones
'A la minute' soup

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 RAW BAR •

We suggest a few snacks and raw dishes to start, then something from the Kitchen and a fish from the Marenarium to share

• SNACKS & BREADS •

Focaccia di Recco 14
Garlic, cheese (V)

Lobster Brioche Roll 13
Oscietra caviar

Beef Tartare Tart 9
Oscietra caviar

Tuna Loin Gilda 7
Pickles, anchovy

Anchovy Eclair 6
Parfait, sweet & sour sauce

Crab Tart 6
Grapefruit, coriander

Sea Bass Tart 4
Black pepper dressing

Home Baked Bread 7

Whipped Cod's Roe 6
Green chilli

Whipped Goat's Cheese 8
Herbs

White Bean Hummus 7

• OYSTERS •

Red wine shallots, house hot sauce

Speciales de Claire (FR) Six 36 / Dozen 68

Louet-Feisser (NI) Six 35 / Dozen 66

Carlingford (IRL) Six 32 / Dozen 60

• CAVIAR •

Oscietra 30g 160 / 50g 245
Fried oysters, tuna tartare, prawns, pickles, seaweed potato crisps

• CRUDO •

Tableside Crudo Experience M.P.
A selection of crudos and dressings, brought to your table

Hand-Dived Scallop 26
Lemon, basil, pine nuts

Red Prawn Carpaccio 23
Chilli, lime, lavosh

Bluefin Toro Crudo 23
Gazpacho

Sea Bass Crudo 19
Lemon, verjus, olive oil · Add Oscietra caviar 20

Bluefin Tuna Loin Crudo 19
Aguachile

Bluefin Tuna Tartare 18
Pickled cucumber, shallots

Scottish Langoustine 8 each
Lizzy Rose, lemon

• SEAFOOD PLATTERS •

CHRISTMAS SPECIAL
The Seven Fishes
350
King crab, black truffle, Italian prawns, langoustines, white truffle, native lobster, oysters, bluefin tuna, sea bass, scallops

OUR SIGNATURE
The Fishes Royale
220
Oysters, native lobster, langoustines, prawns, crab tart, octopus, sea bass, sea bream, scallop, wild red prawn, bluefin tuna loin, toro & gilda

Deluxe
150
Oysters, langoustines, prawns, crab tart, octopus, sea bass, sea bream, scallop, bluefin tuna loin & gilda

Petite
95
Oysters, prawns, crab tart, octopus, sea bream, pickles

ADD Half native lobster 30 · Native lobster 60 · Prawn 4 each · Crab 4 · Oscietra 30g 80 / 50g 160

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Whole fish and shellfish, by weight

• THE MARENARIUM •

This morning's catch, chosen by you and cooked your way

• FROM THE KITCHEN •

• COLD PLATES •

Shellfish Cocktail 32
Langoustines, prawns, crab, Lizzy Rose

Crab Salad 26
Citrus mayonnaise, watercress, socca

Confit Bluefin Tuna 24
Violet artichoke, basil gremolata

Pressed Octopus 22
Lemon, chilli oil

Winter Leaf Salad 14
Orange, pickled shallots, roasted hazelnuts

Puy Lentil Salad 10
Parsley, preserved lemon (VE)

Roasted Peppers 8
Olive oil, crisp garlic (VE)

• FRIED •

Fried Crab Thermidor 26

Fritto Misto 19
Cornish gurnard, sole, squid, prawn

Fried Baby Squid 18
Lemon

Tempura Delica Pumpkin 12
Hot honey

• PASTA & RICE •

Lobster Spaghetti 75
Whole native lobster, chilli, basil

Sea Bass Paccheri 29
Bottarga, white wine, herbs

Ricotta Agnolotti 24
Lemon ricotta, sage (V)

Baked Shellfish Rice 24
Spanish prawns

• FROM THE GRILL •

• SEAFOOD •

Sea Bass Fillet 42
Spiced tomato salsa

Wild Tiger Prawns 35
Chilli butter, lime

Sea Bream Fillet 34
Oregano, lemon, olive oil

Hand-Dived Scallop 26
Seaweed butter

• MEAT •

Bone-in Ribeye 95
750g, chimichurri

Aged Beef Fillet 58
300g, beef jus

Whole Baby Chicken 28
Rosemary, lemon and barley marinade

Lamb Chops 25
Two pieces, mint sauce

• VEGETABLES •

To share

Lilibet's Mash 18
Lobster, bisque

Tomato Salad 9
Balsamic, basil (VE)

French Fries 8
Chipotle salt, Caesar dressing

Sprouting Broccoli 8
Colatura, chilli, mint

Green Salad 7
Vinaigrette (VE)

Hispi Cabbage 6
Roast turbot butter

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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 6 each
Grapefruit, coriander

Beef tartare tart 9 each
Oscietra caviar

Sea Bass Tart 4 each
Black pepper dressing

Anchovy Eclair 6 each
Parfait, sweet & sour sauce

Focaccia di Recco 14
Garlic, cheese (V)

Two Courses 34 | Three Courses 39

Sea Bass Crudo
Lemon, dill, cucumber

Grilled Sweetcorn
Chilli, lime

Fried Gurnard
Tartare sauce

Vanilla Cheesecake
Blackcurrant

Two Courses 50 | Three Courses 55

Bluefin Tuna
Spiced tomato, parmesan

Bluefin Tuna
Caviar, piperade

Crab Paccheri
Chilli, lime, parsley

Poached Williams Pear
Red wine, cinnamon

• VEGETABLES •

Hispi Cabbage 6
Roast turbot butter

French Fries 8
Chipotle salt, Caesar dressing

Lilibet's Mash 18
Lobster, bisque

Tomato Salad 9
Balsamic, basil (VE)

Sprouting Broccoli 8
Colatura vinaigrette, chilli, mint

Grilled sweetcorn 8
Chilli, lime

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DESSERT

Colonel 18
Lemon sorbet, a full measure of vodka

Trou Normand 18
Apple sorbet, a full measure of calvados

Tiramisu 14

Prego 14
Fillet steak sandwich

Christmas Pudding 15
Vanilla custard, brandy

Mont Blanc 14
Chestnut, blackcurrant, cinnamon

Lilibet's Crepe 16
Grand Marnier parfait

Princess Cake 15
Raspberry, sponge, almond

Choux A La Creme 14
Dark chocolate sauce

Guinness Sticky Toffee Pudding 12
Vanilla ice cream

Seasonal Fruit 12

House Made Ice Cream & Sorbets 4 each

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