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

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 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

• 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 •

Beef tartare tart 9 each
Oscietra caviar

Sea Bass Tart 4 each
Black pepper dressing

Crab Tart 6 each
Grapefruit, coriander

Tuna Loin Gilda 7 each
Pickles, anchovy

Anchovy Eclair 6 each
Parfait, sweet & sour sauce

• BREADS •

Focaccia di Recco 14
Garlic, cheese (V)

Lobster Brioche Roll 13
Oscietra caviar

• RAW BAR •

Red Prawn Carpaccio 23
Chilli, lime, lavosh

Tuna Tartare 18
Pickled cucumber, shallots

Hand Dived Scallops 24
Lemon, basil, pine nuts

Tuna Toro 19
Gazpacho, basil

Sea Bass Crudo 19
Lemon, verjus, olive oil

• SMALL DISHES •

Roasted Peppers 8
Olive oil, crisp garlic (VE)

Pressed Octopus 22
Lemon, chilli oil

Tempura Delica Pumpkin 12
Hot honey

Fried Crab Thermidor 26

Shellfish Cocktail 32
Langoustines, prawns, crab, Lizzy Rose

Confit Bluefin Tuna 24
Violet artichoke, basil gremolata

Langoustine 8 each
Lizzy Rose, lemon

Fried Baby Squid 18
Lemon

Fritto Misto 19
Gurnard, sole, squid, prawn

• SALADS •

Crab Salad 26
Citrus mayonnaise, watercress, socca

Tomato Salad 9
Balsamic, basil (VE)

Chrysanthemum Salad 14
Caesar dressing

Green Salad 7
Vinaigrette (VE)

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• THE GRILL •

for the table to share

• PASTA & RICE •

Ricotta Agnolotti 24
Lemon ricotta, sage (V)

Lobster Spaghetti 75
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

Sea Bream Fillet 34
Grilled tomatoes, capers, basil

Hand Dived Scallops 24
Seaweed butter

Sea Bass Fillet 42
Spiced tomato salsa

Turbot On The Bone 14 / 100g
Pil Pil sauce

Whole Dover Sole 22oz 72
Café de Paris vinaigrette

• MEAT •

Bone-in Ribeye 95
Chimichurri

Lamb Chops 25 (2pc)
Mint sauce

Aged Beef Fillet 58
Beef jus

Iberico Pork T-bone 35
Chilli and honey chutney

• VEGETABLES •

English Peas 6
Roast turbot butter, marjoram

French Fries 8
Chipotle salt, Caesar dressing

Lilibet's Mash 17
Lobster, bisque

Sprouting Broccoli 8
Colatura vinaigrette, chilli, mint

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 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 •

English Peas 6
Roast turbot butter, marjoram

French Fries 8
Chipotle salt, Caesar dressing

Lilibet's Mash 17
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

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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