

*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.



• OYSTERS •

With red wine shallots, house hot sauce

SPÉCIALES DE CLAIRE (FR) six £25 / dozen £50

LOUËT-FEISSER (NI) six £25 / dozen £50

CARLINGFORD (IRL) six £25 / dozen £50

• DRESSED •

Cucumber, apple, gin  
Gazpacho, basil  
Red wine shallot,  
green peppercorn

• OYSTER SETS •

• FIRE ROASTED •

Flambadou - aged beef fat  
Seaweed butter  
Ume boshi butter

• FRIED •

Yuzu kosho  
Preserved lemon  
Red pepper hot sauce

• CAVIAR •

OSCIETRA 30G £160 / 50g £245

Citrus crab, fried oysters, tuna tartare, Atlantic red prawns, pickles, Socca, seaweed potato crisps

30G OSCIETRA CAVIAR £110

Welsh lobster, citrus chilli, brioche, cucumber

L I L I B E T ' S  
• SEAFOOD PLATTERS •

PETITE £70

Oysters, red Atlantic prawns, Cornish crab, scallop, Shetland mussels, sea bass

DELUXE £100

Oysters, red Atlantic prawns, Cornish crab, scallop, Shetland mussels, sea bass, bluefin tuna loin

THE FISHES ROYALE £175

Lobster, langoustines, squat lobsters, oysters, red Atlantic prawns, Cornish crab,  
scallop, Shetland mussels, sea bass, bluefin tuna; loin & belly

- Add -

Half lobster £27 | Lobster £54 | Atlantic Prawns £3.20 each | Cornish Crab £4.75

DESSERT

DAILY TART

PREGO £12.25

Fillet steak sandwich

CRÈPE SUZETTE £12

PRINCESS CAKE £14

COLONEL £12

Lemon, vodka

TROU NORMAND £12

Apple, calvados

VANILLA CHEESECAKE £9

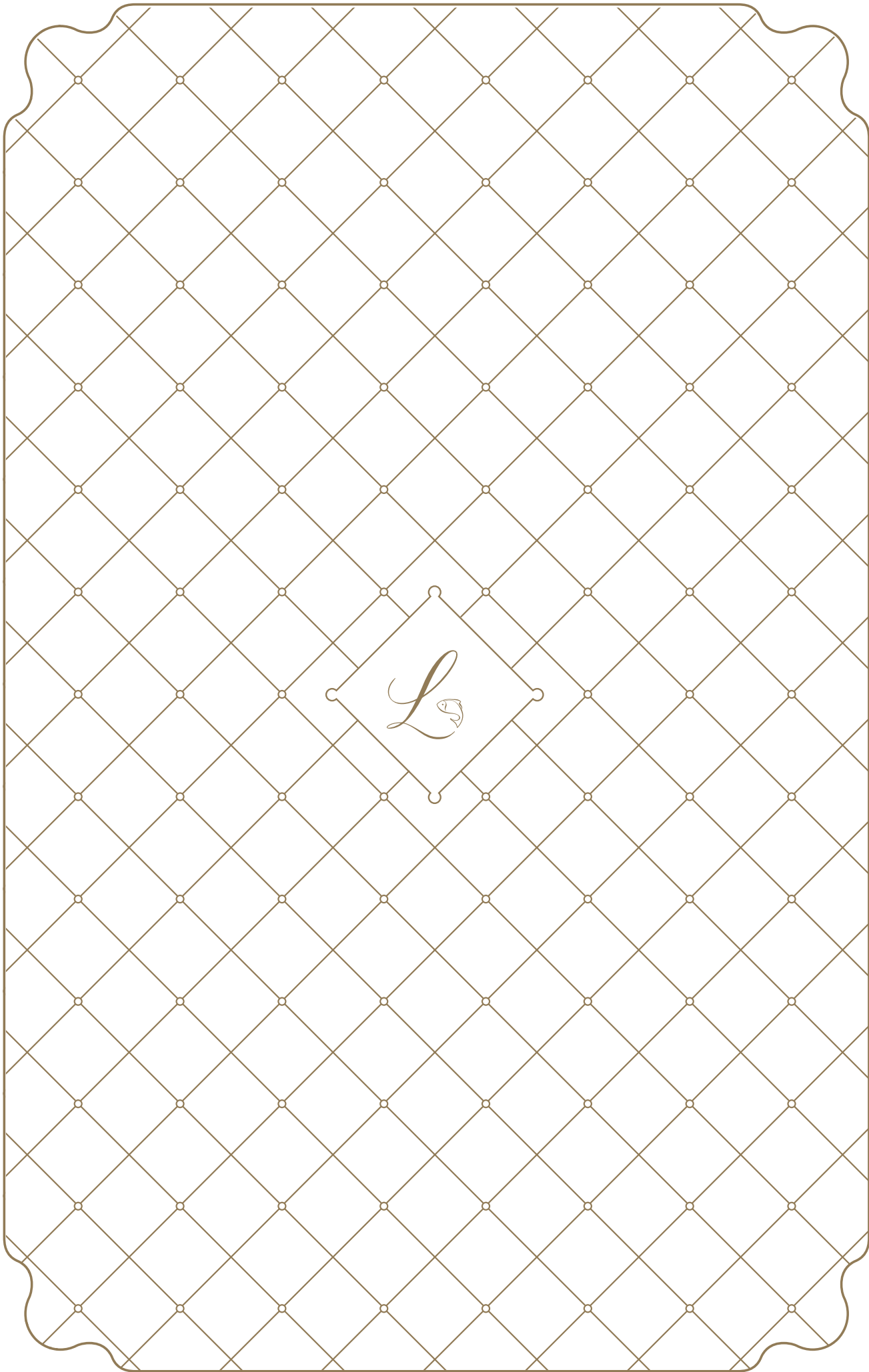
SEASONAL FRUIT

CHOUX A LA CREME £9

CHOCOLATE MOUSSE (VE) £9

SELECTION OF HOUSE MADE  
ICE CREAM & SORBETS £4.75

Please speak to us about allergen information | A discretionary 12.5% service charge will be added to your bill  
(V = vegetarian VE = vegan)



• SNACKS & BREADS •

**TUNA LOIN GILDA** £9.75 each  
Pickles, anchovy

**ANCHOVY ECLAIR** £6.25 each  
Parfait, sweet and sour sauce

**CORNISH CRAB TART** £4.75 each  
Grapefruit, coriander

**BARBAJAUN (V)** £7.35  
Spinach, gruyere, lemon



**FOCACCIA DE RECCO (V)** £8.65  
Garlic, cheese

**- Sauces -** £3 each  
Spiced tomato salsa  
Silk workers brain  
Green chilli taramasala

**PITTA** £4.25

• CRUDITES •

£12.45  
Raw seasonal vegetables, baba ghanoush, green chilli taramasala, anchovy dip

• RAW | COLD •

**RED PRAWN CARPACCIO** £22  
Chilli, lime & lavosh

**TUNA BELLY** £18.90  
Gazpacho, basil

**SEA BASS SALAD** £17.80  
Spiced tomato salsa

**TUNA LOIN TARTARE** £13.75  
Spicy mayonnaise, pickles

**HAND DIVED SCALLOP** £28  
Lemon, basil, pine nuts

**SEA BREAM** £18.45  
Salsa verde, anchovies

• SMALL DISHES & FRIED •

**WOOD FIRED SWEET PEPPERS (VE)** £7.80  
Italian olive oil, crisp garlic

**SICILIAN CAPONATA (VE)** £11.25

**SCOTTISH LANGOUSTINES (6)** £25  
Lizzy Rose, lemon

**PRESSED OCTOPUS** £14.30  
Lime, chilli oil



**VITELLO TONNATO** £22.25  
Veal tenderloin, tonnato sauce

**FRIED FRITO MISTO** £18.45  
Gurnard, sole, squid, prawn

**FRIED CRAB 'THERMIDOR'** £29

**FRIED BABY SQUID** £7.45  
Lemon

• SALADS •

**NIÇOISE** £18.45  
Anchovies, Romaine lettuce, olives, soft boiled egg  
add bluefin tuna £12

**CRAB SALAD** £25.45  
Citrus mayonnaise, watercress, Soca

**CHRYSANTHEMUM SALAD** £14.75  
'Caesar' dressing

• PASTA & RICE •

**RICOTTA AGNOLOTTI (V)** £26.35  
Lemon ricotta, sage

**VEGETABLE LASAGNA (V)** £16  
Pinwheel aubergine lasagna, 24 month parmesan

**LOBSTER SPAGHETTI** £68.35  
Native Scottish lobster,  
'Diavolo' tomato sauce, basil

**BAKED RICE WITH SPANISH RED PRAWN** £15.25  
Shellfish stock, Bomba rice

• UNSUNG HEROES •

*We champion underappreciated species of our oceans*

Due to changing availability these will be market prices,  
our team will be happy to advise our recommended preparations

**SQUAT LOBSTER**  
\*  
**GURNARD**

**FLUKE**  
\*  
**GARFISH**  
\*  
**SEA CUCUMBER**

**HAKE HEAD**  
\*  
**SCOTCH HALIBUT**

• FISH TRIPTYCH •

£ Market Price

Fish of your choice prepared to order with the following preparations

We recommend sea bass, sea bream, gurnard



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• WOODFIRED GRILL •



• GRILLED SEAFOOD •

**FILLET OF SEABASS** £58.35  
Verjus, olive oil

**HAND DIVED SCALLOP** £18  
Seaweed butter

**SOUTH COAST SEA BREAM** £23.25  
Grilled tomatoes, olives, basil

**U5 WILD TIGER PRAWN** £35.25  
Chilli butter, lime

• WHOLE FISH •

Your Server will be happy to guide you through our fish display explaining the varieties, origins  
and taste of today's selection of fresh fish and seafood alternatively see a few below

**CORNISH TURBOT** £9 /100g  
Pil Pil sauce



**DOVER SOLE 16OZ** £9.15 /100g

**JOHN DORY** £10.60 /100g

• MEAT •

**VEAL HOLSTEIN** £43.25  
Crispy fried escalope, fried egg, anchovy

**HALF 180-DAY CORNISH CELTIC CHICKEN**  
£35.25  
Lemon & rosemary

**COTE DE BOEUF** £11.25/100g  
- Sauces -  
Béarnaise, green peppercorn, Bordelaise

• SIDES •

**FRENCH FRIES (VE)** £7.25  
Chipotle salt & Caesar dressing

**LILIBET'S MASH** £14.75  
Shellfish bisque,  
warm lobster knuckles

**SPROUTING BROCCOLI** £8.45  
PX & Colatura vinaigrette,  
pickled chilli, mint

**BUTTERED NORMANDY CARROT (V)** £7.20  
Tarragon



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