

# 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



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## • 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)



# • WOODFIRED 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

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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

**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 FRUITS** £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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