



# The Seashell of Lisson Grove



49-51 Lisson Grove, Marylebone, London, NW1 6UH

## To Start

<b>GRILLED KING PRAWNS</b> Baked in a garlic, lemon & parsley butter sauce	9
<b>CALAMARI STRIPS</b> Fried squid with fresh lime & sweet chilli sauce	9
<b>PRAWN COCKTAIL</b> The retro classic, served with salad	9
<b>BASKET OF BREAD</b> Assortment of bread with butter	3
<b>WHITEBAIT</b> Seashell's breaded whitebait sprinkled with cayenne pepper served with homemade garlic mayo	7
<b>SOUP OF THE DAY</b> Homemade soup served with bread Please ask for today's choice	6
<b>TUNA &amp; SMOKED MACKAREL PATE</b> Served in a homemade pancake roll with kimchi mayo	8

## Sides

Bottomless Chips	4	Side Salad	3
Mash Potatoes	3.5	Homeslaw	2
New Potatoes	3.5	Onion Rings	3
Sweet Potato Fries	3.5	Pickled Onions	2.5
Skinny Fries	3	Gherkin	2.5
Spinach	3.5	Mushy Peas	2.5
Steamed Or Creamed		Curry Sauce	2.5
Halloumi Fries	5.5	Kimichi Mayo	0.5
Garden Peas	2.5	Sriracha Mayo	0.5
Tomato & Onion Salad	3		
Grilled Veg	4		

## Traditional Fish and Chips

Served with your choice of bottomless chips, mashed potato or a side salad.	
<b>COD (270g)</b> North-East Atlantic, line caught	20
<b>HADDOCK (270g)</b> North-East Atlantic, line caught	20
<b>PLAICE FILLET (280g)</b> subject to availability North-East Atlantic, line caught	22
<b>BREADED SCAMPI</b> Scottish, langoustine tails	18
<b>NEWLYN BAY DOVER SOLE (450g)</b> Sourced from Cornwall	38
<b>SALMON FILLET (280g)</b> Fillet of finest Scottish salmon	24
<b>SEABASS (600g)</b> Served whole or filleted	26

Made with your choice of traditional batter, Panko, Matzo meal or gluten free batter. All our fish can be fried or grilled.

## Main Courses

<b>POPCORN COD</b> Pure cod loin bites coated in panko breadcrumbs, served with chips	16
<b>FISH CAKES</b> Made with prime cuts of salmon, cod and haddock served with poached egg & hollandaise sauce	16
<b>FISH PIE</b> Cod, Salmon and haddock pieces served in a creamy sauce, topped with mash	17
<b>FISH GOUJON BURGER</b> Served in a brioche bun with gherkin, lettuce, tartare sauce and chips	12
<b>MOULES MARINIERE (500g)</b> Served in a white wine sauce with fresh bread	15
<b>SEASHELL'S GOUJONS (250g)</b> Served with chips	16
<b>CHARGRILLED CHICKEN BREAST</b> Served with salad and fries	14
<b>GRILLED HALLOUMI SALAD</b> Mixed leaves with warm halloumi, cherry tomatoes and olive oil	10
<b>GREEK SALAD</b> Cucumber, tomato, olives & feta, served on a bed of salad leaves with fresh bread	8
<b>SEASHELL'S COD WINGS</b> Spicy, panko coated cod, served with lime	14





## Wines

	Small (175ml)	Large (250ml)	Carafe (500ml)	Bottle
<b>White</b>				
Pinot Grigio	8	10	17	22
Sauvignon Blanc	8.5	10.5	20	27
Chardonnay	8	10.5	20	25
<b>Red</b>				
Merlot	8	10	1s	24
Malbec	8.5	10.5	20	27
Pinot Noir	8	10.5	17	22
<b>Bubbles</b>				
	Glass	Bottle		
Prosecco	8	25		
Hattingley	10	40		

## Beer

<b>Bottles</b>	
Bud Light (300ml)	5
Budweiser (330ml)	5
Peroni (330ml)	5
<b>Draught (1/2 Pint)</b>	
Camden Hells Ale	2.5
Camden Hells Lager	2.5
<b>Draught (Pint)</b>	
Camden Hells Ale	5
Camden Hells Lager	5
<b>Cider</b>	
Bulmers (500ml)	5
Old Mout Strawberry (500ml)	5
Old Mout Berries & Cherries (500ml)	5

## Soft Drinks

Coca Cola	3.5
Diet Cola, Coke Zero	3.5
Fanta	3.5
Sprite	3.5
<b>Appletiser</b>	
Fentimans Victorian Lemonade	3.5
Still water (750ml)	3
Still water (330ml)	2
Sparkling water (750ml)	3
Sparkling water (330ml)	2



## Pudding

SEASHELL'S APPLE PIE	5
Served with cream or ice cream. Perfect hot or cold	
WARM CHOCOLATE BROWNIE	5
Served hot with cream or ice cream	
ICE CREAM OR SORBET	4
3 scoops	
Please ask your server for flavours	

## Hot Drinks

SINGLE ESPRESSO	2
DOUBLE ESPRESSO	2.5
LATTE	3
CAPUCCINO	3
TEA	2.5
Breakfast, Earl Grey, Green, Chamomile & Peppermint	

