

LYON'S SEAFOOD AND WINE BAR

OUR ETHOS

According to estimates, as much as half of the weight of all fish landed commercially is discarded as waste – including skin, roes, heads, bones, scales, and livers.

At Lyon's we aim to buy the finest seafood possible and make the very best use of every part of it.

We have secured a site at 33-35 Park Road, Crouch End, London N8 8TE, and will be launching our new restaurant in September 2019. We look forward to welcoming you there!

House focaccia bread

Platter of oysters (GF)

2 x Carlingford Louët-Feisser oysters with smoky seaweed mayo
2 x Jersey Royale oysters with spicy gazpacho

Treacle-cured salmon, grapefruit, fennel,
vanilla wasabi mayo and truffled ponzu

Smoked eel with curried celeriac remoulade (GF)

Prawns, caramelised garlic and basil with smoked tomato, chilli and
vinegar sauce (GF)

Pearl barley risotto with hazelnut, roast celeriac, bonemarrow and
parmesan

Baked avocado with soy marinated raw egg yolk, tobiko and Japanese
mayo (V)

Fig leaf ice cream sandwich with pickled cherries (GF)