

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 are currently securing a permanent site in Crouch End and hope to be launching our new restaurant in September 2019.
We look forward to welcoming you there!*

House focaccia bread with onions, garlic and herbs

Platter of 4 oysters - £14.50

2 x Ostra Regal oysters with lettuce and hazelnut puree
2 x Speciale de Claire oysters with shallot vinaigrette emulsion

Stonebass tartare with tobiko, yuzukosho mayo and
fish skin crisps - £9

Lightly soured mackerel, Lardo di Collonata and
rye crème fraiche - £9

Grilled salmon with a mustard, garlic and honey glaze - £11

Celeriac and cashew skordalia with mixed onion crumble - £7.50

Waldorf-ish salad with basil tofu dressing - £5

Chocolate miso marquise with sour cream - £4.50