

## OSTRA REGAL

## GILLARDEAU

## OYSTERS

Louët-Feisser (NI) six £35.00 / dozen £70.00    Ostra Regal (IRL) six £28.00 / dozen £56.00    Jersey Rocks (ENG) six £22.00 / dozen £44.00    Gillardeau Oysters (FR) six £36.00 / dozen £72.00

Mixed oysters  
with wild boar sausages  
six £32.00 / dozen £64.00

Carlingford Rocks (NI)  
six £22.00 / dozen £44.00

Tempura fried oyster  
with ponzu aioli and pickled fennel  
£6.00 each

## CAVIAR

## Platinum

20g £60.00 / 30g £90.00 / 50g £155.00

## Oscietra

20g £75.00 / 30g £115.00 / 50g £190.00 / 125g £475.00

## Beluga

20g £150.00 / 30g £225.00 / 50g £375.00 / 125g £935.00

Served with blinis and crème fraîche

## SHELLFISH

Plateau de fruits de mer for two £110.00  
add lobster £58.00 / add 30g Platinum caviar £90.00

Shellfish bisque with chervil cream	£14.00	Potted shrimps with Melba toast and landcress	£17.00
Griddled prawns with chilli jam and lime	£18.50/£28.75	Seared scallops in the shell with yuzu kosho butter	£23.00/£40.00
Devon whole cock crab 1.2kg	£38.00	Shellfish cocktail	£19.50
Shellfish tortelloni with sauce Américaine	£24.00/£36.00	Tempura prawns with spicy cocktail sauce	£21.00
Dressed crab	£23.00	Dublin Bay prawns	each £7.00/six £42.00

## RAW

Mixed sashimi tuna, salmon, yellowtail and salmon tartare £44.00	Sea bass and tuna ceviche citrus tiger milk dressing, fried plantain crisps £18.00	Spicy salmon tartare with avocado £17.00	Yellowtail sashimi with blood orange and spiced ponzu £18.50
---	---	--	---

## STARTERS

Caramelised shallot and parsnip soup with Welsh rarebit gougère	£12.00	Twice baked Keen's Cheddar soufflé (v) with shaved black truffle	£35.00
Burrata (v) with roasted pepper, caper and tomato salsa, polenta crisps	£17.50	Mixed heritage beetroots (v) goat's cheese and ruby leaf salad	£14.50
Sautéed monkfish cheeks and snails with bacon and Bordelaise sauce	£18.50	Devon smoked eel with horseradish, bacon croquette and green apple remoulade	£18.50
Octopus carpaccio with spring onion, coriander and chilli	£18.25	Sautéed foie gras with rhubarb tarte fine and pistachio	£26.00
Argyll smoked salmon	£20.00	Wild mushroom risotto (v) with shaved black truffle	£26.00/39.00

## LOUËT-FEISSER

## FISH ON THE BONE

Fish of the day  
for one £40.00

Dover sole  
grilled or meunière  
16oz £50.00 / 22oz £72.00

Fish of the day  
for two £96.00

## MAINS

Fillet of cod with braised octopus, coco beans and wild herb dressing	£32.00	Goujons of Cornish sole with tartare sauce	£24.00
Blackened miso salmon with bok choy, pickled enoki mushrooms and dashi	£28.00	Seared sea bass with lemon and herb butter	£30.00
Deep-fried haddock with mushy peas	£24.00	Monkfish and tiger prawn masala with pilaf rice	£30.00
Pan-fried slip soles with lemon caper butter	£36.00	Pan-fried ray wing with potted shrimp butter and cucumber	£32.00
Fillet of halibut with grilled January King, crab, shellfish dressing	£40.00	Smoked haddock with colcannon, poached egg, pommery mustard sauce	£28.00

Roasted shellfish for two £100.00  
lobster, scallops, langoustines, prawns with garlic butter

## LOBSTER

Thermidor £32.00 / £64.00	Grilled with garlic butter and seashore vegetables £32.00 / £64.00	Lobster mayonnaise half £29.00 / whole £58.00
------------------------------	--	--

## MEAT

Rump of lamb with squash purée, roasted Delicia squash, cavolo nero £40.00	Roast Suffolk chicken with truffled cauliflower, crispy potato, tarragon sauce £30.00
Chargrilled veal chop with roasted artichokes and salsify £45.00	Bannockburn ribsteak with Béarnaise sauce and chips £48.00

## SIDE ORDERS

Potatoes (vg/v) chipped, mashed or heritage	£6.00	Tenderstem broccoli (vg) with chilli and lemon	£7.00
Spinach (vg/v) steamed, buttered or creamed	£7.00	Cauliflower cheese (v)	£7.50
Baked aubergines (v) with tomatoes and Parmesan	£7.00	Gem heart salad (v) with wild honey and white balsamic dressing	£9.50
January King with garlic aioli and guanciale	£6.50	Rocket salad (v) with shaved Parmesan	£10.50

Vegetarian and vegan menu available on request. (v) - vegetarian, (vg) - vegan.  
Wifi: Scotts-Guest, password: caviar2020

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 14.5% will be added to your bill. Cover charge £2. Includes VAT. Vaping is not permitted.