

OSTRA REGAL

OYSTERS

Louët-Feisser (NI)
six £35.00 / dozen £70.00

Ostra Regal (IRL)
six £28.00 / dozen £56.00

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

£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

Sautéed razor clams and white asparagus
with Ibérico ham

£22.00

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 green asparagus,
yuzu mayonnaise and
green shiso dressing
£17.00

STARTERS

Pea soup
with hot smoked salmon

£12.50

Green Provence asparagus
with deep-fried poached egg and morels

£24.00

Burrata (v)
with datterini tomatoes, basil sauce and Parmesan foccacia

£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

Citrus cured seatrout
with pickled cucumber and shallot, Swedish mustard dressing

£17.00

Argyll smoked salmon

£21.50

Risotto primavera
with taleggio

£19.00/32.00

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 octopus ragout and green sauce

£32.00

Goujons of Cornish sole
with tartare sauce

£24.00

Blackened miso salmon
with bok choy, pickled enoki mushrooms and dashi

£30.00

Seared sea bass
with lemon and herb butter

£30.00

Deep-fried haddock
with mushy peas

£26.00

Mangalorean monkfish and tiger prawn curry
with pilaf rice

£32.00

Pan-fried slip soles
with lemon caper butter and monk's beard

£36.00

Pan-fried ray wing
with potted shrimp butter and cucumber

£34.00

Fillet of halibut
with grilled January King, crab, shellfish dressing

£40.00

Roasted shellfish for two
lobster, scallops, razor clams, prawns with garlic butter

£100.00

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

Roasted Creedy carver duck breast
with braised endive and orange sauce
£36.00

Roast Suffolk chicken
with sauteed morels, grilled leek,
Riesling chicken butter sauce
£32.00

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

Chervil buttered carrots and peas

£6.00

Spinach (vg/v)
steamed, buttered or creamed

£7.00

Baked aubergines (v)
with tomatoes and Parmesan

£7.00

Cauliflower cheese (v)

£7.50

Gem heart salad (v)
with wild honey and white balsamic dressing

£9.50

Roasted sunchoke (v)
with salsa verde

£7.00

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.

CHEESE AND SAVOURIES

Selection of three cheeses
with biscuits and piccalilli
£16.50

Welsh rarebit
£7.00

ICE CREAMS AND SORBETS

£4.00 per scoop

Ice creams
rhubarb ripple, strawberry, pistachio

Sorbets
blood orange, raspberry, green apple and shiso

Honeycomb ice cream £11.50
with hot chocolate sauce

DESSERTS AND PUDDINGS

Bakewell pudding
with almond praline ice cream

£13.50

Yuzu Pavlova
with mango, passion fruit & shiso

£12.50

Salted caramel chocolate fondant
with crème fraîche ice cream

£13.50

Paris-Brest
with pistachio ice cream and hot chocolate sauce

£14.00

Bramley and Cox's apple pie

£12.50

Seasonal fruit and sorbet

£12.00

Sticky toffee ginger cake
with banana ice cream

£12.00

Vanilla crème brûlée
with Yorkshire rhubarb

£12.50

Raspberry cheesecake £28.00
(to share)

HANDMADE PETIT FOURS

Pistachio
and cherry nougat
£5.25

Chocolate
truffles
£6.50

Selection of
petits fours
£12.00

Lemon
Madeleines
£6.00

Amadei Toscano
70% chocolate
£6.50

Truffle Gift Box £20.00
9 handmade truffles

SWEET WINE

Moscato D'Asti Frizzante Saracco 2022 £10 100ml / £30 375ml
Sauternes, La Fleur d'Or 2016 £15 100ml / £113 750ml
Royal Tokaji, 6 Puttonyos Aszú 2016 £26 100ml / £150 500ml
Recioto Classico, Giovanni Allegrini 2016 £32 100ml / £155 500ml
Vin de Constance, Klein Constantia 2018 £36 100ml / £190 500ml
Sauternes, Château d'Yquem 2006 £120 100ml / £450 375ml

PORT WINE

Graham's LBV 2017 £10 100ml / £90 750ml
Graham's Tawny 20 y/o £16 100ml / £120 750ml
Sandeman Tawny 40 y/o £260 750ml
Warre's 2000 £40 100ml / £300 750ml
Fonseca 1980 £350 750ml



For allergy and nutritional information
please scan the QR code

Private Room available | Includes VAT | Please advise of any allergies before ordering
A discretionary service charge of 14.5% will be added to your bill

SCOTT'S