

## 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 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
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 blood orange and spiced ponzu £18.50
---	---	--	---

### STARTERS

Kentish leek and cep soup (v) with wild garlic brioche	£10.50	Twice baked Keen's Cheddar soufflé (v) with shaved black truffle	£35.00
Burrata (v) with violet artichokes, rocket and wild herb pesto	£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	Provençal white and green asparagus with crab gribiche	£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 spiced chickpeas and chorizo	£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	£26.00	Monkfish and tiger prawn masala 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	Cornish pollack forestière with pancetta and pomme purée	£36.00

Roasted shellfish for two £100.00  
lobster, scallops, razor clams, 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

Boiled salt beef with heritage carrots, hispi cabbage and condiments £30.00	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
Roasted sunchokes (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, morello cherry, coconut and lime

Honeycomb ice cream £11.50  
with hot chocolate sauce

## DESSERTS AND PUDDINGS

Bakewell pudding  
with almond praline ice cream

£13.50

Lemon meringue posset  
with blood orange, mandarin sorbet and lemon balm

£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

Steamed treacle sponge  
(to share)

£25.00

Vanilla crème brûlée  
with Yorkshire rhubarb

£12.50

Banoffee cheesecake £28.00  
(to share)

## HANDMADE PETIT FOURS

Pistachio  
and cherry nougat  
£5.25

Chocolate truffles  
£6.50

Lemon Madeleines  
£6.00

Selection of  
petits fours  
£12.00

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