

OSTRA REGAL

OYSTERS

Louët-Feisser (NI)
six £36.00 / dozen £72.00

Ostra Regal (IRL)
six £29.00 / dozen £58.00

Amélie Fine de Claire (FR)
six £38.00 / dozen £76.00

Mixed oysters
with wild boar sausages
six £35.00 /
dozen £70.00

Jersey Rocks (EN)
six £22.50 /
dozen £45.00

Tempura fried oyster
with ponzu aioli and
pickled fennel
£6.50 each

Gillardeau (FR)
six £38.00 /
dozen £76.00

CAVIAR

Served with blinis and crème fraîche

Platinum

20g £70.00/30g £105.00/50g £175.00

Oscietra

20g £80.00/30g £120.00/50g £200.00/125g £500.00

Beluga

20g £170.00/30g £255.00/50g £425.00/125g £995.00

SHELLFISH

Plateau de fruits de mer for two £120.00
add whole lobster mayonnaise £66.00 | add Platinum caviar £105.00^(30g)

Shellfish bisque with chervil cream	£14.50	Potted shrimps with Melba toast and landcress	£17.50
Griddled prawns with chilli jam and lime	£18.75/£29.50	Seared scallops in the shell with harissa dressing and wild garlic	£24.00/£42.00
Devon whole cock crab 1.2kg	£38.00	Shellfish cocktail	£20.00
Sautéed razor clams with broad beans and chorizo	£24.00	Tempura prawns with spicy cocktail sauce	£22.00
Dressed crab	£24.00	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 £17.50	Yellowtail sashimi green asparagus, yuzu mayonnaise, green shiso dressing £17.50
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STARTERS

Leek and wild garlic soup with morel cream	£11.50	Portwood asparagus with shrimp butter and sea vegetables	£24.00
Puglian burrata (v) with heritage tomatoes, pesto, carta di musica	£17.50	Spring vegetable salad (v) with fried Golden Cross goat's cheese and focaccia	£14.50
Sautéed monkfish cheeks and snails with bacon and Bordelaise sauce	£19.00	Devon smoked eel with horseradish, bacon croquette and green apple remoulade	£19.00
Octopus carpaccio with spring onion, coriander and chilli	£18.75	Portwood steamed asparagus (v) with Hollandaise sauce	£20.00
Argyll smoked salmon	£22.00	Morel and asparagus risotto (v)	£24.00

JERSEY ROCKS

LOUËT-FEISSER

GILLARDEAU

FISH ON THE BONE

Fish of the day
for one £42.00

Dover sole
grilled or meunière
16oz £52.00 / 22oz £74.00

Fish of the day
for two £98.00

MAINS

Fillet of cod Provençal with fried courgette flower	£33.00	Goujons of Cornish sole with tartare sauce	£25.00
Blackened miso salmon with bok choy, pickled enoki mushrooms and dashi	£32.00	Seared sea bass with lemon and herb butter	£31.00
Deep-fried haddock with mushy peas	£26.00	Mangalorean monkfish and tiger prawn curry with pilaf rice	£34.00
Pan-fried slip soles with lemon caper butter and monk's beard	£38.00	Fillet of brill with crushed Jersey Royals, Portwood asparagus and lemon aioli	£40.00
Fillet of halibut with shellfish ravioli, ginger and lobster sauce	£42.00	Roasted shellfish for two whole lobster, scallops, prawns with garlic butter	£110.00

LOBSTER

Grilled with garlic butter and seashore vegetables half £35.00 / whole £70.00	Thermidor half £35.00 / whole £70.00	Lobster and avocado salad with miso and sesame dressing £40.00
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MEAT

Roasted Creedy Carver duck breast sautéed foie gras, woodland mushrooms, spring peas and shoots £36.00	Bannockburn ribsteak with Béarnaise sauce and chips £49.00
Chargrilled veal chop with violet artichokes and wild garlic £45.00	Roast Suffolk chicken sautéed morels, grilled leek, Riesling chicken butter sauce £32.00

SIDE ORDERS

Potatoes (vg/v) chipped, mashed or Jersey Royals	£6.00	Baked aubergines (v) with tomatoes and Parmesan	£7.50
Spinach (vg/v) steamed, buttered or creamed	£7.50	Gem heart salad (v) with wild honey and white balsamic dressing	£9.50
Kentish sprouting broccoli (v) with gremolata	£7.50	Rocket salad (v) with shaved Parmesan	£10.50
Green beans with XO sauce	£7.50	Chervil buttered carrots and peas (v)	£6.00

*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.

AMÉLIE FINE DE CLAIRE