

OSTRA REGAL

ROSSMORE NATIVE

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

Rossmore Native (IRL)
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

£17.50

with Melba toast and landcress

Griddled Korean spiced tiger prawns
with sesame and fragrant herbs

£18.75/£29.50

Seared scallops in the shell
with harissa dressing and wild garlic

£25.00/£44.00

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
with truffled ponzu and avocado
£17.50

STARTERS

Sweetcorn and Girolle soup
with cornbread

£12.50

Twice baked Keen's cheddar soufflé
with English autumn truffles

£35.00

Puglian burrata (v)
with heritage tomatoes, pesto, carta di musica

£17.50

Beetroot and watermelon salad (v)
torched feta, quinoa and mint

£14.75

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

Pan-fried foie gras
with fig tarte fine and pistachios

£26.00

Argyll smoked salmon

£22.00

Wild mushroom risotto (v)
with shaved Pecorino and truffle

£24.00/£36.00

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
with summer beans and octopus ragout, chorizo butter

£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 and caper butter

£38.00

Seared John Dory
with sautéed ceps, cauliflower purée, chicken butter sauce

£42.00

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

MEAT

Roasted Creedy Carver duck breast
sautéed foie gras, woodland mushrooms, peas and shoots
£36.00

Bannockburn ribsteak
with Béarnaise sauce and chips
£49.00

Somerset rump of lamb
summer beans, organic spelt, datterini tomatoes,
garlic and rosemary juices
£42.00

Roast Suffolk chicken
sautéed girolles, roasted layered potato, sweetcorn
and tarragon chicken butter sauce
£36.00

SIDE ORDERS

Potatoes (vg/v)
chipped, mashed or Heritage

£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

Tenderstem broccoli (v)
with labneh, sumac and lemon

£7.50

Mixed tomato salad (v)
with pickled shallot and chives

£10.50

Green beans (v)
with salsa verde

£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.

CHEESE AND SAVOURIES

Selection of three cheeses
with biscuits and tomato chutney
£16.50

Welsh rarebit
£7.00

ICE CREAMS AND SORBETS

£4.00 per scoop

Ice creams
chocolate, strawberry, pistachio

Sorbets
passion fruit, raspberry, lemon

Honeycomb ice cream £11.50
with hot chocolate sauce

Blueberry ice cream coupe £11.50
blueberry ripple, fresh blueberries, crème chantilly, shortbread

DESSERTS AND PUDDINGS

Bakewell pudding
with almond praline ice cream

£13.50

Blackberry posset
with green apple and shiso sorbet

£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

Cox's Pippin and Bramley apple pie
with a choice of either clotted cream, custard or vanilla ice cream

£12.50

Vanilla panna cotta
with figs, vincotto and biscotti

£13.00

Seasonal fruit and sorbet

£12.50

Sticky toffee cake
with poached pears and crème fraîche

£13.00

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

Amedei 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
Recioto Classico, Giovanni Allegrini 2016 £32 100ml / £155 500ml
Dobogo Tokaji, 6 Puttonyos Aszú 2016 £33 100ml / £160 500ml
Vin de Constance, Klein Constantia 2018 £36 100ml / £190 500ml
Sauternes, Château d'Yquem 2011 £140 100ml / £560 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
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