

CUMBRAE ROCKS

ROSSMORE NATIVE

OYSTERS

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

Cumbrae Rocks (SCO)
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 £24.00
dozen £48.00

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

Gillardeau (FR)
six £38.00
dozen £76.00

Rossmore Native (IRL)
six £39.00
dozen £78.00

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

LE GRAND ENSEMBLE £125

10g Oscietra Caviar & 3 Gillardeau Oysters, served with a glass of your preferred Grande Cuvée Champagne...
Dom Pérignon 2013 - Krug Grande Cuvée 171ème Édition - La Grande Dame 2015

SHELLFISH

Plateau de fruits de mer for two £120.00
add whole lobster mayonnaise £70.00 | add Platinum caviar £105.00 (30g)

Shellfish bisque with chervil cream	£14.50	Potted shrimps with Melba toast and landcress	£17.50
Griddled Korean spiced tiger prawns with sesame and fragrant herbs	£18.75/£29.50	Seared scallops in the shell with yuzu kosho butter	£25.00/£44.00
Devon whole cock crab 1.2kg	£38.00	Shellfish cocktail	£20.00
Thai spiced mussels with coconut and coriander	£14.75	Tempura prawns with spicy cocktail sauce	£22.00
Dressed crab	£24.00	Dublin Bay prawns	each £7.50/six £45.00

RAW

Mixed sashimi tuna, salmon, yellowtail and salmon tartare £44.00	Sea bass ceviche pineapple, tiger milk dressing, fried plantain crisps £18.00	Spicy salmon tartare with avocado £17.50	Yellowtail sashimi with citrus ponzu and black truffle £22.00
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STARTERS

Cauliflower soup (v) with blue cheese gougère and toasted walnuts	£12.50	Twice baked Keen's cheddar soufflé (v) with black truffles	£35.00
Beetroot and goat's cheese salad (v) with truffled vinaigrette and hazelnuts	£16.25	Puglian burrata (v) Italian winter leaves, blood orange, Sardinian crisp bread	£17.50
Sautéed monkfish cheeks and snails with bacon and Bordelaise sauce	£19.00	Devonshire smoked eel with apple and celeriac remoulade, bacon croquette	£19.00
Octopus carpaccio with spring onion, coriander and chilli	£18.75	Pan-fried foie gras with rhubarb tarte fine and blood orange	£26.00
Argyll smoked salmon	£22.00	Wild mushroom risotto with shaved Pecorino (v) add winter truffle (supplement)	£24.00 £20.00

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 with coco 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	Pan-fried ray wing with potted shrimp and cucumber butter	£38.00
Fillet of halibut barbecued king prawn, sea herbs and yellow wine sauce	£44.00	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 mayonnaise
half £35.00 / whole £70.00

MEAT

Chargrilled veal cutlet
with artichokes, salsify and sage butter
£52.00

Fillet of beef Rossini
with sautéed foie gras
truffled Madeira sauce
£52.00

Bannockburn ribsteak
with Béarnaise sauce and chips
£49.00

Roast Suffolk chicken
with crispy layered potato,
grilled hispi, truffled 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	Brussels sprouts and tops with crispy bacon	£7.50
Tenderstem broccoli (v) with labneh, sumac and lemon	£7.50	Rocket and Parmesan salad (v) with balsamic and olive oil	£10.50
Cauliflower cheese (v)	£9.50	Gem heart salad (v) with wild honey and white balsamic dressing	£9.50

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. Note that all reservations are for full dining only. | 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