

CUMBRAE ROCKS

ROSSMORE NATIVE

OYSTERS

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

Cumbræ 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 £75.00/30g £105.00/50g £175.00

Oscietra

20g £85.00/30g £120.00/50g £200.00/125g £500.00

Beluga

20g £180.00/30g £270.00/50g £450.00/125g £995.00

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

Shellfish agnolotti  
with lobster sauce and monksbeard

£26.00

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

Spicy salmon tartare  
with avocado  
£17.50

Yellowtail sashimi  
with citrus ponzu and black truffle  
£22.00

STARTERS

Curried parsnip soup (v)  
with fried onion bhaji

£10.50

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

Jerusalem artichoke risotto (v)  
with Gorgonzola

£17.50

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

Bannockburn ribsteak  
with Béarnaise sauce and chips  
£49.00

Creedy carver duck breast  
with caramelised endive  
and blood orange sauce  
£52.00

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

Bashed neeps  
with swede and carrot, black pepper

£6.00

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

Note that all reservations are for full dining only

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