

CUMBRAE ROCKS

LOCK RYAN NATIVES

OYSTERS

Amélie Fine de Claire (FR) six £38.00 / dozen £76.00	Louët-Feisser (NI) six £36.00 / dozen £72.00	Cumbrae Rocks (SCO) six £29.00 / dozen £58.00	Lock Ryan Natives (SCO) six £39.00 dozen £78.00
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

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 three cornered leek and yuzu butter, smoked chickpea crumb	£25.00/£44.00
Devon whole cock crab 1.2kg	£38.00	Shellfish cocktail	£20.00
Sautéed razor clams with nduja butter and lemon crumb	£24.50	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	Seabass and Atlantic prawn ceviche pomegranate, plantain crisps	£18.50
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STARTERS

Kentish broccoli soup with lemon crème fraîche, smoked salmon tartlet	£11.50	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) red pepper and almond salsa, grilled artichokes, tardivo	£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 add truffle (supplement)	£17.50 £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
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MAINS

Fillet of cod with buttered leeks, octopus croquette, 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
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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 £38.00	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	Chargrilled hispi cabbage (v) spicy pepper dressing	£6.75
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