

SPÉCIALES DE CLAIRE

OYSTERS

Spéciales de Claire (FR)
six £36.00 /
dozen £72.00

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

Achill Rocks (IRL)
six £31.00 /
dozen £62.00

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

Seared scallops in the shell £25.00/£44.00
three cornered leek and yuzu butter, smoked chickpea crumb

Devon whole cock crab 1.2kg

£38.00

Shellfish cocktail £20.00

Potted shrimps
with Melba toast and landcress

£19.00

Tempura prawns £22.00
with spicy cocktail sauce

Griddled prawns
with curried butter and mango salsa

£19.75/£31.75

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
green asparagus, smoked yuzu
mayonnaise and green shiso dressing
£22.00

Seabass and tuna ceviche
pomelo and fried plantain
£18.50

STARTERS

Asparagus, leek and Charlotte potato soup (v) £10.50
with soft boiled quail's egg

Steamed English asparagus (v) £22.00
hot with Hollandaise sauce or melted butter

Beetroot and goat's cheese salad (v) £16.25
with pomegranate and chives

Puglian burrata (v) £17.50
with datterini tomatoes, wild garlic pesto and toasted focaccia

Sautéed monkfish cheeks and snails £19.00
with bacon and Bordelaise sauce

Devonshire smoked eel £19.00
with apple and celeriac remoulade, bacon croquette

Octopus carpaccio £21.00
with spring onion, coriander and chilli

Wye Valley asparagus £28.00
with potted shrimp and cucumber butter

Skipness smoked salmon £24.00

Morel, asparagus and wild garlic risotto (v) £24.00

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 £33.00
with buttered leeks, octopus croquette, chorizo butter

Goujons of Cornish sole £25.00
with tartare sauce

Blackened miso salmon £32.00
with bok choy, pickled enoki mushrooms and dashi

Seared sea bass £31.00
with lemon and herb butter

Deep-fried haddock £26.00
with mushy peas

Mangalorean monkfish and tiger prawn curry £34.00
pilaf rice with crispy shallots and minted yoghurt

Pan-fried slip soles £38.00
with lemon and caper butter

Fillets of Brixham John Dory £40.00
with Jersey Royals, scallop and chive butter sauce

Fillet of halibut £42.00
with white asparagus, spiced crab butter

Roasted shellfish for two £110.00
whole lobster, scallops, prawns with garlic butter

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
green asparagus, St. George mushrooms and green peppercorn sauce
£52.00

Heritage West Country bone in ribeye
with Béarnaise sauce and chips
£50.00

Slow braised West Country lamb
with spring vegetables and minted
Heritage potatoes
£38.00

Suffolk chicken
with morel and wild garlic pie, spring greens,
roasted chicken butter sauce
£36.00

SIDE ORDERS

Potatoes (vg/v) £6.00
chipped, mashed or Heritage

Baked aubergines (v) £7.50
with tomatoes and Parmesan

Spinach (vg/v) £7.50
steamed, buttered or creamed

Rocket and Parmesan salad (v) £10.50
with balsamic and olive oil

Tenderstem broccoli (v) £7.50
with preserved lemon and chilli

Gem heart salad (v) £9.50
with wild honey and white balsamic dressing

Honey glazed carrots (v) £6.75
with lime yoghurt and toasted walnuts

Tarragon buttered spring vegetables (v) £7.00

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.