

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
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

Devon whole cock crab 1.2kg

£38.00

Shellfish cocktail

£20.00

Potted shrimps
with Melba toast and landcress

£19.00

Tempura prawns
with spicy cocktail sauce

£22.00

Griddled prawns
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
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
apple and celeriac remoulade, bacon croquette

Octopus carpaccio £21.00
spring onion, coriander and red chilli

Wye Valley asparagus £28.00
potted shrimp and cucumber butter

Skipness smoked salmon £24.00

Girolle and asparagus risotto (v) £24.00
with Pecorino Sardo

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
buttered leeks, octopus croquette, chorizo butter

£33.00

Goujons of Cornish sole
with tartare sauce

£25.00

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

£32.00

Seared sea bass
with lemon and herb butter

£31.00

Deep-fried haddock £26.00
with mushy peas and chips

£26.00

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

£34.00

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

£38.00

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

£40.00

Fillet of halibut £42.00
crab stuffed courgette flower, tomato and shellfish dressing

£42.00

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

£110.00

LOBSTER

Grilled
garlic butter and seashore vegetables
half £35.00 / whole £70.00

Thermidor
half £35.00 / whole £70.00

Lobster Salad
pickled watermelon, miso and sesame dressing
£39.50

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

Rump of West Country lamb
fried Jersey royals, carrot top pesto,
roasted garlic and rosemary sauce
£40.00

Suffolk chicken
crispy potato, sautéed girolles, roasted sweetcorn,
chicken butter sauce
£36.00

SIDE ORDERS

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

£6.00

Baked aubergines (v) £7.50
tomato and Parmesan

£7.50

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

£7.50

Heritage tomato salad (v) £12.50
with pickled shallot and chives

£12.50

Tenderstem broccoli (v) £7.50
preserved lemon and chilli

£7.50

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

£9.50

Summer beans (v) £6.75
shallot and herb vinaigrette

£6.75

Tarragon buttered summer vegetables (v) £7.00

£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.