

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
aji amarillo chilli and lime butter, toasted corn

£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
pickled pear and cucumber, truffled
ponzu dressing, shaved black truffle
£23.00

Seabass and tuna ceviche
aji amarillo dressing, cantaloupe
melon, fried plantain crisps
£18.50

STARTERS

Chilled Gazpacho (v)
with native lobster

£14.50

Fried courgette flowers(v)
stuffed with Buffalo ricotta and black truffle

£26.00

Beetroot and watermelon salad (v)
barrel aged feta and toasted seeds

£16.25

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

£17.50

Sautéed monkfish cheeks and snails
with bacon and Bordelaise sauce

£19.00

Devonshire smoked eel
apple and celeriac remoulade, bacon croquette

£19.00

Octopus carpaccio
spring onion, coriander and red chilli

£21.00

Pan-fried foie gras
peach tarte fine, toasted almonds and port wine sauce

£28.00

Skipness smoked salmon

£24.00

Girolle and zucchini risotto (v)
with Pecorino Sardo

£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
buttered leeks, octopus croquette, chorizo butter

£33.00

Goujons of Cornish sole
with tartare sauce

£25.00

Blackened miso salmon
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 and chips

£26.00

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

£34.00

Pan-fried slip soles
with lemon and caper butter

£38.00

Fillet of John Dory
violet artichokes, datterini tomatoes and monk's beard

£42.00

Fillet of halibut
shellfish ravioli, lobster sauce and sea vegetables

£42.00

Roasted shellfish for two
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 mayonnaise
tomato and horseradish sauce
half £35.00 / whole £70.00

MEAT

Chargrilled veal cutlet
roasted artichokes, grelot onions, green peppercorn sauce
£52.00

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

Rump of West Country lamb
summer peas and mint croquette,
carrot purée, salsa verde
£40.00

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

SIDE ORDERS

Potatoes (vg/v)
chipped, mashed or Heritage

£6.00

Baked aubergines (v)
tomato and Parmesan

£7.50

Spinach (vg/v)
steamed, buttered or creamed

£7.50

Heritage tomato salad (v)
with pickled shallot and chives

£12.50

Tenderstem broccoli (v)
preserved lemon and chilli

£7.50

Mixed green leaf salad (v)
with Champagne vinaigrette

£10.50

Sautéed Italian green beans (v)
with salsa verde

£6.75

Tarragon buttered summer 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.