

## SPÉCIALES DE CLAIRE

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

### OYSTERS

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  
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

Kentish sweetcorn soup (v)  
with crab and chilli

£14.50

Chargrilled squid

£19.00

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  
fig tarte fine, toasted pistachio 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 £110.00

### 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  
£54.00

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

Gem heart salad (v)  
with Champagne vinaigrette

£9.75

Sautéed Italian green beans (v)  
with salsa verde

£6.75

Heritage carrots and peas (v)  
with chervil butter

£6.75

*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.