

LOCH RYAN

JERSEY ROCKS

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	Loch 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 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 red miso and chilli butter	£19.75/£31.75	Lobster mayonnaise tomato and horseradish sauce	half £35.00/ whole £70.00
Dublin Bay prawns	each £7.50/six £45.00	Dressed crab	£24.00

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
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STARTERS

Roasted San Marzano tomato soup (v) with black olive brioche	£12.50	Chargrilled squid with Catalana dressing and padron peppers	£19.00
Beetroot and ruby leaf salad (v) labneh and toasted hazelnuts	£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	Cep and artichoke risotto (v) with parmesan Reggiano	£28.00

SPÉCIALES DE CLAIRE

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
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MAINS

Fillet of cod buttered leeks, octopus croquette, chorizo butter	£33.00	Goujons of Cornish sole with tartare sauce	£25.00
Barbecued glazed salmon Asian greens, miso and sesame dressing	£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 hake Portland cockles and sea vegetables	£34.00
Fillet of halibut violet artichokes, datterini tomatoes and monk's beard	£42.00	Pan-fried ray wing potted shrimp and cucumber butter	£38.00

LOBSTER

Grilled garlic butter and seashore vegetables half £35.00 / whole £70.00	Thermidor half £35.00 / whole £70.00	Roasted shellfish for two whole lobster, scallops, prawns with garlic butter £110.00
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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 garden 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 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.

ACHILL ROCKS