

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 £40.00 / dozen £80.00	Jersey Rocks (EN) six £26.00 / dozen £52.00	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, clementines, fried plantain £18.50
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STARTERS

Spiced butternut squash soup (v) with pumpkin seed muffin	£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) with caponata and red pepper dressing	£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	Pan-fried ray wing potted shrimp and cucumber butter	£38.00
Fillet of halibut whipped cauliflower, sauteed ceps, dashi velouté	£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
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MEAT

Chargrilled veal cutlet Café de Paris butter and crispy potato £54.00	Heritage West Country bone in ribeye with Béarnaise sauce and chips £54.00
Roast Suffolk chicken truffle stuffed thigh, carrot purée, hispi cabbage chicken butter sauce £36.00	Creedy Carver duck breast peppercorn sauce and roasted salsify £40.00

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	Rocket salad (v) with shaved parmesan and balsamic dressing	£10.50
Tenderstem broccoli (vg) preserved lemon and chilli	£7.50	Gem heart salad (vg) with Champagne vinaigrette	£9.75
Sautéed green beans (vg) 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