

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
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Mixed oysters  
with wild boar sausages  
six £40.00 /  
dozen £80.00

Jersey Rocks (JE)  
six £26.00 /  
dozen £52.00

Gillardeau (FR)  
six £38.00 /  
dozen £76.00

*Suggested pairing - Nyetimber Classic Cuvee M.V - £21 glass/ £120 bottle*

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

*Suggested pairing - 1086 by Nyetimber 2013 - £50 glass/ £300 bottle*

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 with lime and Espelette butter	£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 bergamot ponzu dressing and trout caviar	£24.00	Seabass and tuna ceviche aji amarillo dressing, clementines, fried plantain	£18.50
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STARTERS

Truffled cauliflower soup (v) with Stilton and walnut brioche	£12.50	Twice baked Cheddar soufflé (v) with shaved black truffle	£35.00
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 rhubarb tarte fine, toasted pistachio and port wine sauce	£28.00
Skipness smoked salmon	£25.00	Butternut squash risotto (v) with brown butter and toasted pumpkin seeds	£18.50

SPÉCIALES DE CLAIRE

ACHILL ROCKS

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 octopus and tomato ragu, crispy potatoes and garlic butter	£36.00	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 with crab croquette, hispi cabbage and yellow wine sauce	£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

*Suggested pairing - Nyetimber Rosé M.V - £24 glass/ £131 bottle*

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

Fillet of beef Rossini  
pan-fried foie gras, shaved black truffle & Madeira sauce  
£65.00

SIDE ORDERS

Potatoes (vg/v) chipped, mashed or Heritage	£6.75	Cauliflower cheese (v)	£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
Brussels sprouts with bacon butter and Pangrattato	£7.00	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.