

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 (JE) six £26.00 / dozen £52.00	Gillardeau (FR) six £38.00 / dozen £76.00	

CAVIAR

Served with blinis and crème fraîche

Platinum

20g £80.00/30g £115.00/50g £190.00

Oscietra

20g £90.00/30g £130.00/50g £215.00/125g £530.00

Beluga

20g £195.00/30g £295.00/50g £495.00/125g £1,200.00

SHELLFISH

Plateau de fruits de mer for two £120.00  
add whole lobster mayonnaise £70.00 | add Platinum caviar £105.00 (30g)

Devon crab linguine with chilli, garlic and agretti £28.00	Seared scallops in the shell with wild garlic butter and bacon crumb £25.00/£44.00
Dressed crab £25.00	Shellfish cocktail £22.00
Potted shrimps with Melba toast and landcress £19.00	Tempura prawns with spicy cocktail sauce £22.00
Griddled prawns red miso and chilli butter £21.00/£33.00	Lobster mayonnaise tomato and horseradish sauce half £35.00/ whole £70.00
Dublin Bay prawns each £7.50/six £45.00	Shellfish bisque with chervil cream £14.50

RAW

Mixed sashimi tuna, salmon, yellowtail and salmon tartare £45.00	Spicy salmon tartare with avocodo £18.50	Yellowtail sashimi with smoked ponzu aioli, jalapeno and coriander dressing £24.00	Seabass and tuna ceviche aji amarillo dressing, blood orange, fried plantain £18.50
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STARTERS

Spring pea soup (v) with goats cheese Madeleine £12.50	Provençal white asparagus with potted shrimp and cucumber butter £28.00
Beetroot and ruby leaf salad (v) labneh and toasted hazelnuts £16.25	Puglian burrata (v) with Marinda and Camone tomatoes, rosemary Grissini £17.50
Sautéed monkfish cheeks and snails with bacon and Bordelaise sauce £19.50	Devonshire smoked eel apple and celeriac remoulade, bacon croquette £19.50
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	Morel mushroom risotto (v) with white asparagus and lemon oil £28.00

SPÉCIALES DE CLAIRE

ACHILL ROCKS

LOUËT-FEISSER

GILLARDEAU

FISH ON THE BONE

Fish of the day for one £44.00	Dover sole grilled or meunière 16oz £52.00 / 22oz £74.00	Fish of the day for two £120.00
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MAINS

Fillet of cod octopus and tomato ragu, crispy potatoes and garlic butter £36.00	Goujons of Cornish sole with tartare sauce £25.00
Miso marinated salmon grilled asparagus, tempura maitake and sesame £33.00	Seared sea bass with lemon and herb butter £32.00
Deep-fried haddock with mushy peas and chips £26.00	Mangalorean monkfish and tiger prawn curry pilaf rice with crispy shallots and minted yoghurt £36.00
Pan-fried slip soles with lemon and caper butter £38.00	Fillet of John Dory with roasted artichokes and datterini tomatoes £44.00
Fillet of halibut with white asparagus and razor clam velouté £44.00	Roasted shellfish for two whole lobster, scallops, prawns with garlic butter £120.00

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 white asparagus, sage butter £54.00	Heritage West Country bone in ribeye with Béarnaise sauce and chips £56.00
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Roast Suffolk chicken

sautéed morels, whipped pea puree, Grelot onion, chicken butter sauce  
£36.00

SIDE ORDERS

Potatoes (vg/v) chipped, mashed or Heritage £6.75	Green beans with Xo butter £6.75
Spinach (vg/v) steamed, buttered or creamed £7.50	Mixed tomato salad (v) with shallots and chives £12.75
Tenderstem broccoli (vg) preserved lemon and chilli £7.50	Gem heart salad (vg) with Champagne vinaigrette £10.50
Roasted Jerusalem artichokes with wild garlic aioli £7.50	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.