

LINDISFARNE ROCKS

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 £32.00 / dozen £64.00	Lindisfarne Rocks (ENG) six £30.00 / dozen £60.00
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 £72.00 | add Platinum caviar £115.00 (30g)

Devon crab linguine with chilli, garlic and agretti	£29.00	Seared scallops in the shell wild garlic butter and bacon crumb	£26.00/£46.00
Dressed crab	£26.00	Shellfish cocktail	£23.00
Sautéed razor clams broad beans, chorizo and garlic	£26.00	Tempura prawns with spicy cocktail sauce	£22.00
Griddled prawns red miso and chilli butter	£22.00/£34.00	Lobster mayonnaise tomato and horseradish sauce	half £36.00/ whole £72.00
Dublin Bay prawns	each £8.00/six £48.00	Shellfish bisque with chervil cream	£14.50

RAW

Mixed sashimi tuna, salmon, yellowtail and salmon tartare	£47.00	Spicy salmon tartare avocado, white soy, chilli and ginger crunch	£19.00	Yellowtail sashimi orange ponzu dressing, seaweed and sesame salad	£25.00	Seabass and tuna ceviche aji amarillo dressing, mango and fried plantain	£18.50
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STARTERS

Asparagus, leek and Charlotte potato soup (v) with chive cream	£12.50	Chargrilled squid bang bang sauce, fragrant herb salad and toasted peanuts	£24.00
Beetroot and ruby leaf salad (v) labneh and toasted hazelnuts	£16.25	Puglian burrata (v) Marinda and Camone tomatoes, rosemary Grissini	£18.00
Sautéed monkfish cheeks and snails with bacon and Bordelaise sauce	£21.00	Devonshire smoked eel asparagus salad, green goddess dressing and egg yolk bottarga	£20.00
Octopus carpaccio spring onion, coriander and red chilli	£22.00	Portwood green asparagus with Hollandaise sauce	£28.00
Skipness smoked salmon	£25.00	Risotto primavera (v) with aged parmesan	£18.75

LOUËT-FEISSER

GILLARDEAU

FISH ON THE BONE

Fish of the day for one £46.00	Dover sole grilled or meunière 16oz £54.00 / 22oz £76.00	Fish of the day for two £125.00
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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	£33.00
Deep-fried haddock with mushy peas and chips	£27.00	Mangalorean monkfish and tiger prawn curry pilaf rice with crispy shallots and minted yoghurt	£38.00
Pan-fried slip soles with lemon and caper butter	£39.00	Fillet of John Dory roasted artichokes and datterini tomatoes	£44.00
Fillet of halibut shellfish stuffed courgette flower, and tomato vierge	£44.00	Roasted shellfish for two whole lobster, scallops, prawns with garlic butter	£125.00

LOBSTER

Grilled garlic butter and seashore vegetables half £36.00 / whole £72.00	Thermidor half £36.00 / whole £72.00
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MEAT

Chargrilled veal cutlet asparagus and sage brown butter	£54.00	Heritage West Country bone in ribeye with Béarnaise sauce and chips	£56.00
Roast Suffolk chicken sautéed morels, whipped pea puree, Grelot onion, chicken butter sauce	£38.00	Chargrilled Black Angus sirloin steak with café de Paris butter and crispy potatoes	£56.00

SIDE ORDERS

Potatoes (vg/v) chipped, mashed or Heritage	£7.00	Green beans with Xo butter	£7.25
Spinach (vg/v) steamed, buttered or creamed	£7.75	Mixed tomato salad (v) with shallots and chives	£12.75
Tenderstem broccoli (vg) preserved lemon and chilli	£7.75	Gem heart salad (vg) with Champagne vinaigrette	£11.00
Tarragon buttered spring vegetables (v)	£7.25	Honey glazed carrots (v) with lime yoghurt and dukkah	£7.50

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.

SPÉCIALES DE CLAIRE

ACHILL ROCKS