

SPÉCIALES DE CLAIRE

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)

Shellfish bisque

with chervil cream

£14.50

Seared scallops in the shell

aji amarillo and lime butter, sesame furikake

£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 and watermelon salad

fragrant herbs, coconut, lime and chilli dressing

£38.00

Dublin Bay prawns

each £8.00/six £48.00

Devon crab linguine

with chilli, garlic and agretti

£29.00

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

STARTERS

English garden pea and mint soup

with smoked salmon tartlet

£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

Jersey royals, crispy pancetta, horseradish aioli and landress

£20.00

Octopus carpaccio

spring onion, coriander and red chilli

£22.00

Fried zucchini flowers

ripped burrata and Australian black truffle

£24.00

Skipness smoked salmon

£25.00

Girolle and zucchini risotto (v)

with Parmigiano Reggiano

£22.00

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

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 glazed salmon  
with seared broccoli, mushroom dashi and toasted 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

MEAT

Chargrilled veal cutlet  
asparagus and sage brown butter  
£56.00

Heritage West Country bone in ribeye  
with Béarnaise sauce and chips  
£56.00

Roast Suffolk chicken  
sautéed girolles and scallions, charred sweetcorn, albufera 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 (vg)  
with vegetarian Xo

£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 summer 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.

ACHILL ROCKS