OSTRA REGAL ROCKS

JERSEY ROCKS

OYSTERS

Spéciales de Claire (FR)
six £36.00 /
dozen £72.00

Louët-Feisser (NI)
six £36.00 /
dozen £72.00

Loch Ryan Natives (SCO)
six £39.00 /
dozen £78.00

Ostra Regal (IRL)
six £36.00 /
dozen £72.00

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

SPÉCIALES DE CLAIRE

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

Dressed crab — £26.00

Potted shrimps
with Melba toast and landcress — £22.00

Griddled prawns
spicy Korean chilli and ginger dressing — £22.00/£34.00

Dublin Bay prawns — each £8.00/six £48.00

Seared scallops in the shell
aji amarillo and lime butter, sesame furikake — £26.00/£46.00

Shellfish cocktail — £23.00

Tempura prawns
with spicy cocktail sauce — £22.00

Lobster mayonnaise
tomato and horseradish sauce — £36.00/£72.00

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
jalapeno and cucumber salsa,
calamansi and ponzu dressing
£25.00

Bluefin tuna tartare
truffled citrus and soya dressing,
toasted bonito flakes
£26.00

STARTERS

Wild mushroom soup
with shaved ceps and walnut brioche — £12.50

Beetroot and ruby leaf salad (v)
labneh and toasted hazelnuts — £16.25

Sautéed monkfish cheeks and snails
with bacon and Bordelaise sauce — £21.00

Octopus carpaccio
spring onion, coriander and red chilli — £22.00

Puglian burrata (v)
with autumn caponata, toasted squash and pumpkin seeds — £18.00

Chargrilled Cornish squid
chorizo and red pepper salsa, toasted almonds — £24.00

Skipness smoked salmon — £25.00

Devonshire smoked eel
beetroot, smoked bacon croquette and horseradish aioli — £20.00

Sauteed foie gras
with fig tarte and toasted pistachio — £28.00

Wild mushroom risotto (v)
with Parmigiano Reggiano — £24.00

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

Miso glazed salmon
with seared broccoli, mushroom dashi and toasted sesame — £33.00

Deep-fried haddock
with mushy peas and chips — £27.00

Pan-fried slip soles
with lemon and caper butter — £39.00

Fillet of halibut
grilled hispi cabbage, shaved fennel and spiced crab dressing — £44.00

Goujons of Cornish sole
with tartare sauce — £25.00

Seared sea bass
with lemon and herb butter — £33.00

Mangalorean monkfish and tiger prawn curry
pilaf rice with crispy shallots and minted yoghurt — £38.00

Pan-fried ray wing
potted shrimp and cucumber butter — £38.00

Roasted shellfish for two
whole lobster, scallops, prawns with garlic butter — £125.00

LOCH RYAN NATIVES

LOBSTER

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

Thermidor
half £36.00 / whole £72.00

MEAT

Rump of Cotswold lamb
cannelini beans and tomato ragu, salsa verde
£44.00

Roast Suffolk chicken
cep and truffle pie, celeriac puree and Albufera sauce
£38.00

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

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

Spinach (vg/v)
steamed, buttered or creamed — £7.75

Tenderstem broccoli (v)
with chilli and preserved lemon — £7.75

Baked aubergine parmigiana (v) — £10.50

Green beans (v)
with vegetarian Xo — £7.25

Rocket and Parmesan salad (v)
with balsamic dressing — £10.50

Gem heart salad (vg)
with Champagne vinaigrette — £11.00

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.