

BROWNSEA ISLAND ROCKS

JERSEY ROCKS

OYSTERS

Spéciales de Claire (FR) six £36.00 / dozen £72.00	Louët-Feisser (NI) six £36.00 / dozen £72.00	Kelly native (IRL) six £40.00 / dozen £80.00	Brownsea island rocks (ENG) six £32.00 / dozen £64.00
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Jersey Rocks (JE) six £26.00 / dozen £52.00

Mixed oysters with wild boar sausages six £40.00 / dozen £80.00
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Gillardeau (FR) six £39.00 / dozen £78.00

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 red miso and chilli butter, puffed wild rice	£26.00/£46.00
Dressed crab	£26.00	Shellfish cocktail	£23.00
Potted shrimps with Melba toast and landcress	£22.00	Tempura prawns with spicy cocktail sauce	£22.00
Griddled prawns spicy Korean chilli and ginger dressing	£22.00/£34.00	Lobster mayonnaise tomato and horseradish sauce	£36.00/£72.00
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 with garlic and chilli dressing, avocado and taro root crisps	£19.00	Yellowtail sashimi blood orange and ponzu dressing, espelette pepper	£25.00	Seabass and tuna ceviche with aji amarillo dressing and fried sweet potato chips	£19.50
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STARTERS

Kentish broccoli soup with whipped goats cheese choux bun	£12.50	Provence white asparagus with spiced brown crab butter, white crabmeat and sea purslane	£28.00
Beetroot, pear and endive salad (v) with blue cheese, pommery mustard dressing	£16.25	Skipness smoked salmon	£25.00
Sautéed monkfish cheeks and snails with bacon and Bordelaise sauce	£21.00	Devonshire smoked eel beetroot, smoked bacon croquette and horseradish aioli	£20.00
Octopus carpaccio spring onion, coriander and red chilli	£22.00	Twice baked Keen's cheddar soufflé with shaved black truffle	£32.50
Puglian burrata (v) with blood orange, Italian leaves and toasted pistachio	£18.50	Morel and white asparagus risotto (v) with Parmesan Reggiano	£28.00

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
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MAINS

Fillet of cod with sautéed squid, fregola and nduja dressing	£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	£39.00
Pan-fried slip soles with lemon and caper butter	£39.00	Pan-fried ray wing potted shrimp and cucumber butter	£38.00
Fillet of halibut with cauliflower purée and scallop velouté	£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

Creedy Carver duck breast caramelised endive and orange sauce £42.00	Chargrilled veal cutlet with roasted artichokes, salsify and truffle £56.00
Roast Suffolk chicken wild mushrooms and truffle pie, celeriac puree and Albufera sauce £38.00	Chargrilled Black Angus sirloin steak béarnaise sauce and chips or café de Paris butter and crispy potato £56.00

SIDE ORDERS

Potatoes (vg/v) chipped, mashed or Heritage	£7.00	Roasted Jerusalem artichokes with salsa verde	£7.50
Spinach (vg/v) steamed, buttered or creamed	£7.75	Rocket and Parmesan salad (v) with balsamic dressing	£10.50
Tenderstem broccoli (v) with chilli and preserved lemon	£7.75	Gem heart salad (vg) with Champagne vinaigrette	£11.00
Cauliflower cheese (v)	£7.75	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

KELLY NATIVE