

ACHILL 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	Achill rocks (IRL) six £34.00 / dozen £68.00
--	--	--	--

Jersey Rocks (JE)
six £27.00 /
dozen £54.00

Mixed oysters
with wild boar sausages
six £40.00 /
dozen £80.00

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	£15.25	Seared scallops in the shell red miso and chilli butter, puffed wild rice	£27.00/£48.00
Dressed crab	£28.00	Shellfish cocktail	£24.00
Potted shrimps with Melba toast and landcress	£24.00	Tempura prawns with spicy cocktail sauce	£22.00
Griddled prawns spicy Korean chilli and ginger dressing	£24.00/£36.00	Lobster mayonnaise tomato and horseradish sauce	£36.00/£72.00
Dublin Bay prawns	each £8.50/six £51.00	Devon crab linguine with chilli, garlic and agretti	£30.00

RAW

Mixed sashimi tuna, salmon, yellowtail and salmon tartare £48.00	Spicy salmon tartare with garlic and chilli dressing, avocado and taro root crisps £19.75	Yellowtail sashimi lemon grass ponzu, avocado and jalapeño purée £25.00	Seabass and tuna ceviche with aji amarillo dressing and fried sweet potato chips £19.75
---	--	--	--

STARTERS

Watercress soup with smoked eel and soft-boiled quails eggs	£13.00	Sautéed razor clams white asparagus, trout roe caviar and chives	£28.00
Heritage beetroots with goat's cheese (v) white balsamic dressing and seeded granola	£17.00	Skipness smoked salmon	£26.00
Sautéed monkfish cheeks and snails with bacon and Bordelaise sauce	£22.00	Devonshire smoked eel beetroot, smoked bacon croquette and horseradish aioli	£20.00
Octopus carpaccio spring onion, coriander and red chilli	£22.00	Chargrilled Cornish squid with Romesco sauce and preserved lemon	£24.00
Buffalo mozzarella (v) wild garlic pesto, datterini tomatoes and basil	£19.00	Morel and white asparagus risotto (v) with Parmigiano Reggiano	£28.00

Scott's Mayfair Gift Vouchers can now be purchased at the restaurant

LOUËT-FEISSER

GILLARDEAU

FISH ON THE BONE

Fish of the day
for one £48.00

Dover sole
grilled or meunière
16oz £54.00 / 22oz £76.00

Fish of the day
for two £130.00

MAINS

Fillet of cod sautéed squid, fregola and nduja dressing	£36.00	Goujons of Cornish sole with tartare sauce	£26.00
Miso glazed salmon seared broccoli, mushroom dashi and toasted sesame	£34.00	Seared sea bass with lemon and herb butter	£34.00
Deep-fried haddock with mushy peas and chips	£28.00	Mangalorean monkfish and tiger prawn curry pilaf rice with crispy shallots and minted yoghurt	£42.00
Pan-fried slip soles with lemon and caper butter	£40.00	Fillet of John Dory asparagus, slow roasted tomatoes and wild garlic aioli	£44.00
Fillet of halibut cauliflower purée, Portland crab and spiced shellfish butter	£44.00	Roasted shellfish for two whole lobster, scallops and prawns with garlic butter	£126.00

LOBSTER

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

Thermidor
half £36.00 / whole £72.00

MEAT

Creedy Carver duck breast
caramelised endive and orange sauce
£42.00

Chargrilled veal cutlet
roasted artichokes, salmoriglio dressing, and crispy sage
£56.00

Roast Suffolk chicken
sautéed morels, fricasse of spring vegetables, gaufrette potato
£39.00

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	£7.50	Roasted Jerusalem artichokes with salsa verde	£7.50
Spinach (vg/v) steamed, buttered or creamed	£8.00	Rocket and Parmesan salad (v) with balsamic dressing	£10.50
Tenderstem broccoli (v) with chilli and preserved lemon	£8.00	Gem heart salad (vg) with Champagne vinaigrette	£11.00
Tarragon buttered spring vegetables (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.