

ACHILL ROCKS

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

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

JERSEY ROCKS

OYSTERS

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

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

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

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

Sautéed razor clams

white asparagus, trout roe caviar and chives

£28.00

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

Spring pea soup
with smoked salmon cheese straw

£13.50

Potted shrimps
with Melba toast and landcress

£24.00

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

Bedlam Farm asparagus (v)
crispy fried egg, mustard cress, wild garlic and herb dressing

£28.00

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

Risotto primavera (v)
with spring vegetables and Pecorino Sardo

£22.00

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

LOUËT-FEISSER

Fish of the day
for one £48.00

Fillet of cod
octopus and pea ragu, padrón peppers

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

Miso glazed salmon
seared broccoli, mushroom dashi and toasted sesame

Deep-fried haddock
with mushy peas and chips

Pan-fried slip soles
with lemon and caper butter

Fillet of halibut
toasted fregola, Provençale vegetable & fried courgette flower

GILLARDEAU

FISH ON THE BONE

Fish of the day
for two £130.00

MAINS

£36.00

Goujons of Cornish sole
with tartare sauce

£26.00

£34.00

Seared sea bass
with lemon and herb butter

£34.00

£28.00

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

£42.00

£40.00

Fillet of John Dory
asparagus, slow roasted tomatoes and wild garlic aioli

£44.00

£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

Slow roast milk fed shoulder of lamb
fricasse of beans and salsa verde
£40.00

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

Italian green beans
with gremolata

£7.75

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.