

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

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

English asparagus (v)
with potted shrimp and cucumber butter

£29.00

Tempura prawns
with spicy cocktail sauce

£22.00

Griddled prawns
spicy Korean chilli and ginger dressing

£24.00/£36.00

Potted shrimps
with Melba toast and landcress

£24.00

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, cantaloupe
melon and plantain crisps
£19.75

Suggested pairing - Château d'Esclans, Côtes de Provence rosé 2024 - £19 glass/ £114 bottle

STARTERS

Minted pea soup
with goat's cheese tartlet

£13.50

English asparagus (v)
hot with Hollandaise or cold with vinaigrette

£26.00

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

Fried courgette flower (v)
filed with ricotta, Marinda tomatoes and Cantabrian anchovies

£18.50

Octopus carpaccio
spring onion, coriander and red chilli

£22.00

Chargrilled Cornish squid
with Romesco sauce and preserved lemon

£24.00

Buffalo mozzarella (v)
peach, datterini tomatoes and panzanella salad

£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

FISH ON THE BONE

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

Fish of the day
for two £130.00

MAINS

Fillet of cod
octopus and pea ragu, padrón peppers

£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
toasted fregola, Provençale vegetable & fried courgette flower

£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

Lobster & watermelon salad
miso shiso dressing and sesame furikake
£40.00

Suggested pairing - Garrus, Château d'Esclans, Côtes de Provence rosé 2022 - £45 glass/ £258 bottle

MEAT

Rump of Cornish lamb
braised spring beans and salsa verde
£42.00

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

Roast Suffolk chicken
sautéed girolles, 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.