

LINDISFARNE ROCKS

JERSEY ROCKS

OYSTERS

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

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

Lindisfarne Rocks (ENG)
six £33.00 /
dozen £66.00

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

Sautéed razor clams
with chorizo and broad beans £28.00

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

Kentish sweetcorn and girolle soup (v)
sweetcorn muffin £14.50

Devonshire smoked eel
with celeriac remoulade and soft-boiled quail egg £19.50

Heritage beetroot and watermelon salad (v)
with feta and toasted seeds £17.00

Skipness smoked salmon £26.00

Sautéed monkfish cheeks and snails
with bacon and Bordelaise sauce £22.00

Pan-fried foie gras
with fig tarte fine and toasted pistachio £32.00

Octopus carpaccio £22.00
spring onion, coriander and red chilli

Chargrilled Cornish squid £24.00
with Romesco sauce and preserved lemon

Buffalo mozzarella (v)
with Summer tomatoes, Parmesan focaccia, Allegretti olive oil £19.00

Girolle and artichoke risotto (v)
with Parmigiano Reggiano £24.00

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 £36.00
octopus ragu, crispy potato and padrón peppers

Goujons of Cornish sole £26.00
with tartare sauce

Miso glazed salmon £34.00
seared broccoli, mushroom dashi and toasted sesame

Seared sea bass £34.00
with lemon and herb butter

Deep-fried haddock £28.00
with mushy peas and chips

Mangalorean monkfish and tiger prawn curry £42.00
pilaf rice with crispy shallots and minted yoghurt

Pan-fried slip soles £40.00
with lemon and caper butter

Fillets of John Dory £44.00
artichoke Provençale, Nocellara olives, lemon and wild oregano dressing

Fillet of halibut £44.00
with buttered leeks and spiced crab butter

Roasted shellfish for two £126.00
whole lobster, scallops and prawns with garlic butter

LOBSTER

Grilled
garlic butter, seashore herbs and chips
half £36.00 / whole £72.00

Cold lobster
mayonnaise, tomato and horseradish sauce
half £36.00 / whole £72.00

Thermidor
served with chips
half £36.00 / whole £72.00

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

MEAT

Rump of Cornish lamb
confit lamb croquette, glazed heritage carrots
£42.00

Roast Devonshire duck breast
celeriace purée and plum sauce
£44.00

Suffolk chicken
with sweetcorn purée, sautéed girolles, chicken butter sauce
£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) £7.50
chipped, mashed or Heritage

Italian green beans £7.75
with gremolata

Spinach (vg/v) £8.00
steamed, buttered or creamed

Tomato and shallot salad (v) £12.75

Tenderstem broccoli (v) £8.00
with chilli and preserved lemon

Mixed summer leaf salad (v) £12.50
with Champagne dressing

Tarragon buttered summer vegetables (v) £7.75

Honey glazed carrots (v) £7.50
with lime yoghurt and dukkah

Vegetarian and vegan menu available on request. (v) - vegetarian, (vg) - vegan.
Wifi: Scotts-Guest, password: caviar2020

All reservations are for full dining only, which consists of one main and one side dish or two starters per person

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.