

LINDISFARNE ROCKS

JERSEY ROCKS

OYSTERS

Spéciales de Claire (FR)
six £37.00 /
dozen £74.00

Louët-Feisser (IRL)
six £37.00 /
dozen £74.00

Lindisfarne Rocks (ENG)
six £34.00 /
dozen £68.00

Jersey Rocks (JE)
six £28.00 /
dozen £56.00

Mixed oysters
with wild boar sausages
six £42.00 /
dozen £84.00

Gillardeau (FR)
six £40.00 /
dozen £80.00

CAVIAR

See caviar menu

Plateau de fruits de mer for two £125.00
add whole lobster mayonnaise £73.00
add Platinum caviar (30g) £115.00



175th Anniversary seafood platter £175.00
Gillardeau oysters, half lobster mayonnaise, Dublin Bay Prawns,
mixed sashimi, 20g platinum caviar

Suggested pairing - Dom Ruinart, Blanc de Blancs 2013 - £59 glass/ £350 bottle

SHELLFISH

Shellfish bisque
with chervil cream

£15.75

Dublin Bay prawns

each £8.50/six £51.00

Shellfish cocktail

£25.00



Dressed crab

£29.00

Sautéed razor clams
with chorizo and broad beans

£29.00

Tempura prawns
with spicy cocktail sauce

£23.00

Griddled prawns
spicy Korean chilli and ginger dressing

£25.00/£37.00

Potted shrimps
with Melba toast and landcress

£24.00

Seared scallops in the shell
red miso and chilli butter, puffed wild rice

£28.00/£49.00

Devon crab linguine
with chilli, garlic and agretti

£31.00

RAW

Mixed sashimi
tuna, salmon, yellowtail
and salmon tartare
£49.00

Spicy salmon tartare
with garlic and chilli dressing,
avocado and taro root crisps
£20.50

Yellowtail sashimi
citrus dressing, espelette pepper,
lemon mayonnaise
£26.00

Blue fin tuna tartare
with yuzu kosho, sesame
and ponzu dressing
£28.00

STARTERS

Thai spiced butternut squash soup (v)
with coconut yoghurt

£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

£17.50

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

£32.00



Sautéed monkfish cheeks and snails
with bacon and Bordelaise sauce

£23.00

Chargrilled Cornish squid
with Romesco sauce and preserved lemon

£24.50

Octopus carpaccio
spring onion, coriander and red chilli

£22.00

Wild mushroom risotto (v)
with Parmigiano Reggiano

£26.00

Buffalo mozzarella (v)
with Italian tomatoes, Parmesan focaccia, Allegretti olive oil

£19.50

Skipness smoked salmon

£26.50

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



175th Anniversary special dishes

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
octopus ragu, crispy potato and padrón peppers

£37.00

Goujons of Cornish sole
with tartare sauce

£26.50

Miso glazed salmon
seared broccoli, mushroom dashi and toasted sesame

£34.50

Seared sea bass
with lemon and herb butter

£35.00

Deep-fried haddock
with mushy peas and chips

£29.00

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

Pan-fried skate wing
with Dorset cockles and cucumber butter

£39.75

Fillet of halibut
with buttered leeks and spiced crab butter

£45.00



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

£130.00

LOBSTER

Grilled
garlic butter, seashore herbs and chips
half £36.50 / whole £73.00

Cold lobster
mayonnaise, tomato and horseradish sauce
half £36.50 / whole £73.00



Thermidor
served with chips
half £36.50 / whole £73.00

MEAT

Rump of Cornish lamb
confit lamb croquette, glazed heritage carrots
£44.00

Roast Devonshire duck breast
with caramelised endive and orange sauce
£44.00

Suffolk chicken
with truffled stuffed thigh, buttered cabbage,
chicken butter sauce
£40.00

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

£8.00

Roasted Autumn squash and courgette
with pomodoro sauce

£8.00

Spinach (vg/v)
steamed, buttered or creamed

£8.00

Tomato and shallot salad (v)

£12.75

Tenderstem broccoli (v)
with chilli and preserved lemon

£8.00

Mixed leaf salad (v)
with Champagne dressing

£12.50

Tarragon buttered Autumn vegetables (v)

£8.00

Honey glazed carrots (v)
with lime yoghurt and dukkah

£8.00

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.