

SPÉCIALES DE CLAIRE

LINDISFARNE ROCKS

JERSEY ROCKS

OYSTERS

Spéciales de Claire (FR)

six £37.00 /

dozen £74.00

Jersey Rocks (JE)

six £28.00 /

dozen £56.00

Louët-Feisser (IRL)

six £37.00 /

dozen £74.00

Mixed oysters

with wild boar sausages

six £42.00 /

dozen £84.00

Lindisfarne Rocks (ENG)

six £34.00 /

dozen £68.00

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, 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

Shellfish cocktail

£25.00

Sautéed razor clams

with chorizo and broad beans

£29.00

Griddled prawns

spicy Korean chilli and ginger dressing

£25.00/£37.00

Dublin Bay prawns

each £8.50/six £51.00

Seared scallops in the shell

red miso and chilli butter, puffed wild rice

£28.00/£49.00

Dressed crab

£29.00

Tempura prawns

with spicy cocktail sauce

£23.00

Potted shrimps

with Melba toast and landcress

£24.00

Devon crab linguine

£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

Heritage beetroot and watermelon salad (v)

with feta and toasted seeds

£17.50

Sautéed monkfish cheeks and snails

with bacon and Bordelaise sauce

£23.00

Octopus carpaccio

spring onion, coriander and red chilli

£22.00

Buffalo mozzarella (v)

with Italian tomatoes, Parmesan focaccia, Allegretti olive oil

£19.50

Devonshire smoked eel

with celeriac remoulade and soft-boiled quail egg

£19.50

Skipness smoked salmon

£26.50

Pan-fried foie gras

with fig tarte fine and toasted pistachio

£32.00

Chargrilled Cornish squid

with Romesco sauce and preserved lemon

£24.50

Wild mushroom risotto (v)

with Parmigiano Reggiano

£26.00

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 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.			