

LINDISFARNE ROCKS

JERSEY ROCKS

OYSTERS

Spéciales de Claire (FR)
six £37.00 / dozen £74

Loch Ryan Native oysters (SCO)
six £39.50 / dozen £79.00

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

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

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
Ají amarillo butter, scallions and jalapeno

£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

Beetroot and pear salad (v)
golden cross goat's cheese and toasted hazelnuts £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

Twice baked Keen's Cheddar soufflé
with black truffle £32.00

Octopus carpaccio £22.00
spring onion, coriander and red chilli

Wild mushroom risotto (v) £26.00
with Parmigiano Reggiano

Campanian DOP mozzarella (v) £19.50
peperonata, Italian leaves and toasted focaccia

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 £37.00
octopus ragu, crispy potato and padrón peppers

Goujons of Cornish sole £26.50
with tartare sauce

Miso glazed salmon £34.50
seared broccoli, mushroom dashi and toasted sesame

Seared sea bass £35.00
with lemon and herb butter

Deep-fried haddock £29.00
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

Pan-fried skate wing £39.75
with Dorset cockles and cucumber butter

Fillet of halibut £45.00
with buttered leeks and spiced crab butter



Roasted shellfish for two £130.00
whole lobster, scallops and prawns with garlic butter

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

Roasted Cornish lamb
braised coco beans, salsa verde, rosemary sauce
£45.00

Roast Devonshire duck breast
with caramelised endive and orange sauce
£45.00

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) £8.00
chipped, mashed or Heritage

Green beans (v) £8.00
with gremolata

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

Rocket salad (v) £12.50
with Parmigiano Reggiano and balsamic dressing

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

Gem heart salad (v) £12.50
with chive and Champagne vinaigrette

Roasted hispi cabbage (v) £8.00
with miso butter and furikake

Honey glazed carrots (v) £8.00
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.