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 £15.75
with chervil cream

Shellfish cocktail £25.00

Sautéed razor clams £29.00
with chorizo and broad beans

Griddled prawns £25.00/£37.00
spicy Korean chilli and ginger dressing

Seared scallops in the shell £28.00/£49.00
Ají amarillo butter, scallions and jalapeno

Dublin Bay prawns each £8.50/six £51.00

Dressed crab £29.00

Tempura prawns £23.00
with spicy cocktail sauce

Potted shrimps £24.00
with Melba toast and landcress

Spaghetti with wild red Sicilian prawns £36.00
zucchini and chilli

RAW

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

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

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

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

STARTERS

Cauliflower soup £14.50
with Stilton and smoked salmon straw

Beetroot and pear salad (v) £17.50
golden cross goat's cheese and toasted hazelnuts

Sautéed monkfish cheeks and snails £23.00
with bacon and Bordelaise sauce

Octopus carpaccio £22.00
spring onion, coriander and red chilli

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

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

Sautéed foie gras £32.00
with rhubarb tarte fine and Port wine sauce

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

Wild mushroom risotto (v) £26.00
with Parmigiano Reggiano

Skipness smoked salmon £26.50

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

175th Anniversary special dishes

SPÉCIALES DE CLAIRE

LOUËT-FEISSER

GILLARDEAU

FISH ON THE BONE

Fish of the day for one £48.00

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

Fish of the day for two £130.00

MAINS

Fillet of cod £37.00
octopus ragu, crispy potato and padrón peppers

Miso glazed salmon £35.00
seared broccoli, maitake and toasted sesame

Deep-fried haddock £29.00
with mushy peas and chips

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

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

Goujons of Cornish sole £26.50
with tartare sauce

Seared sea bass £35.00
with lemon and herb butter

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

Pan-fried skate wing £39.75
with potted shrimp and cucumber 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

Suggested pairing - Dom Ruinart, Rosé 2007 - £68 glass/ £405 bottle

MEAT

Fillet of beef Rossini
sautéed foie gras, brioche crouton, truffled Madeira sauce
£68.00

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

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

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

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

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

Roasted Brussels sprouts and tops £8.00
with buttered shallots and crispy bacon

Cauliflower cheese (v) £9.00

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

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

Honey glazed carrots (v) £8.00
with lime yoghurt and dukkah

Vegetarian and vegan menu available on request. (v) - vegetarian, (vg) - vegan.

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.

LOCH RYAN NATIVE