

RAW OYSTERS

	EACH	½ DOZEN
Jersey	4.50	27.00
<i>Jersey Island</i>		
Cooley Gold.	5.00	30.00
<i>County Louth</i>		
Atlantic Edge	5.00	30.00
<i>Pembrokeshire</i>		
Achill Island	5.50	33.00
<i>County Mayo</i>		
Gallagher's Atlantics.	5.50	33.00
<i>County Donegal</i>		
DK Connemara.	5.50	33.00
<i>County Galway</i>		

DRESSED & HOT OYSTERS

	EACH	½ DOZEN
Vietnamese Style	6.00	36.00
<i>Shallot, Ginger, Mirin</i>		
Garlic Baked	6.00	36.00
<i>Garlic Butter, Parmesan</i>		
Catalan.	6.00	36.00
<i>Fried Oyster, Chorizo, Roasted Onion</i>		

EXMOOR CAVIAR

	30G	50G
Royal Beluski	105.00	170.00
<i>Savoury with low salinity, buttery, well textured grain</i>		
Cornish Salted Baerii	110.00	180.00
<i>High mineral salt, luxurious texture, very creamy finish</i>		
Imperial Oscietra	160.00	260.00
<i>Aged, a depth and richness which is hard to match</i>		
10g of Cornish Salted Baerii available with any dish - £40.00		

RAW BAR

Cornish Gurnard Ceviche.	17.95
<i>Jalapeño, Mint, Lime</i>	
Tartare of Yellowfin Tuna	27.50
<i>Sesame, Wasabi, Avocado</i>	
Tartare of Hereford Prime Beef	22.00
<i>Oyster Cream, Crispy Shallots</i>	

ON AT BENTLEY'S

From our weekly Oyster Masterclasses to one off dinners and events - there's always a reason to visit. Discover our upcoming events now.

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CRUSTACEA & MOLLUSCS

Six Whelks	13.00	Six Hot Whelks	17.00
<i>Mayonnaise</i>		<i>Garlic Butter, Herb Croutons</i>	
Bentley's Shellfish Cocktail.	39.00	Grilled Prawns	29.00
<i>Cornish Crab, Atlantic Prawns, Brown Shrimp, Native Lobster</i>		<i>Chilli, Garlic Butter</i>	
Cornish Dressed Crab	36.00	Baked Orkney Scallop.	26.00
<i>Mayonnaise</i>		<i>Lemon Garlic Butter</i>	
Chilled Native Lobster	38.00	Grilled Native Lobster	38.00
<i>Mayonnaise</i>		<i>Lemon, Garlic, Almond Butter</i>	75.00
		Dorset Clams	23.00
		<i>White Wine, Chilli, Garlic, Lemon</i>	

STARTERS

Andalusian Gazpacho	24.00	Rooftop Smoked Salmon	22.00
<i>Courgette, Native Lobster</i>		<i>Potato Blinis, Horseradish</i>	
Burrata (v).	17.95	Crab Conchiglie	24.50
<i>Picked Courgette, Artichoke, Romesco</i>		<i>Biber Chilli, Lemon</i>	
Devon Smoked Eel.	21.50	Native Lobster Bisque.	16.95
<i>Potato Cake, Pickled Shallots</i>		<i>Brandy, Tarragon Chantilly</i>	
Sherry Cured Foie Gras.	29.50	Salt & Chilli Cornish Squid	19.95
<i>Burnt Apple, Sauternes, Brioche</i>		<i>Lime Aioli, Coriander</i>	
Iberico Bellota Ham.	26.95		
<i>Charentais Melon</i>			

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO YOUR SERVER.
A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

DOVER SOLE

Dover Sole Chargrilled 20 oz	72.00
<i>Béarnaise</i>	
Dover Sole Meunière 20 oz	72.00
<i>Brown Butter, Lemon, Caper</i>	
Dover Sole Goujons	42.00
<i>Gribiche Sauce, Watercress</i>	
Stuffed Dover Sole	46.00
<i>Salt Cod, Peas, Broad Bean</i>	

BENTLEY’S CLASSICS

Scottish Wild Halibut	45.00
<i>Olive Oil Mash, Langoustine Sauce</i>	
Classic Fish Pie	34.00
<i>Cod, Smoked Haddock, Prawn, Salmon, Dill</i>	
Traditional Fish and Chips	29.00
<i>Tartare Sauce, Mushy Peas</i>	
Native Lobster Thermidor	38.00 . . 75.00
<i>Wild Rocket</i>	
Roast Cornish Gurnard Goan Curry	36.50
<i>Grilled Prawns, Coconut, Lime</i>	
Native Lobster Spaghetti	39.95
<i>Tomato, Basil</i>	
Wild Turbot for Two	MP
<i>Brown Shrimp Butter</i>	

FROM THE GRILL

Himalayan Salt Aged Sirloin 350g	54.00
<i>Au Poirre</i>	
Welsh Lamb Cutlets	45.00
<i>Piemontaise Roast Pepper, Salsa Verde</i>	

SIDES DISHES

Mashed Potato.	6.90	Tenderstem Broccoli.	7.50
		<i>Olive Tapenade</i>	
Himalayan Basmati Rice.	6.50	Mixed Leaf Salad.	9.00
Hand Cut Chunky Chips	6.90	<i>Shallot, Vinaigrette</i>	
Mushy Peas.	5.50	Pink Fir Potatoes	7.50
<i>Chip Shop Fritters</i>		<i>Seaweed Butter</i>	

SAUCES

Tartare Sauce	3.00	Béarnaise Sauce	3.00
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BENTLEY’S BAKERY

We bake and serve two types of bread

Baguette
Irish Soda Bread

We make and serve two types of butter:

Lincolnshire Poacher
Seaweed & Anchovy

Enjoy Bentley’s at Home!

Loaf of Irish Soda Bread
to take home £8