

BENTLEY'S

Sakari Martini 18.00
An Dulaman Maritime, Sakari Sake, Bordiga Bianco, Sea Salt

Plum's Collins 18.00
Tanqueray Gin, Plum Syrup, Lemon Juice, London Essence Soda

Negroni Chinato 18.00
Plymouth Gin, Karminia Barolo Chinato, Cynar, Campari, House Bitters

Fig 75 18.00
Monkey 47, Homemade Fig Syrup, Lemon Juice, Charles Heidsieck

ROCK OYSTERS
MAGALLANA GIGAS

	EACH	1/2 DOZEN
Jersey	5.00	30.00
Jersey Island		
Cooley Gold	5.50	33.00
County Louth		
Atlantic Edge.	5.50	33.00
Pembrokeshire		
Achill Island	5.50	33.00
County Mayo		
Gallagher's Atlantics . . .	5.50	33.00
County Donegal		
DK Connemara	5.50	33.00
County Galway		
Kelly's.	6.00	36.00
County Galway		

NATIVE OYSTERS
OSTREA EDULIS

	EACH	1/2 DOZEN
Loch Ryan.	8.50	51.00
Scotland		
Kelly's.	8.95	53.70
County Galway		

DRESSED & HOT

Vietnamese Style	6.00	36.00
Ginger, Mirin, Chilli		
Rockefeller	6.00	36.00
Tarragon, Spinach, Bread Crumbs		
Catalan.	6.00	36.00
Fried Oyster, Chorizo, Roasted Onion		

CAVIAR

	30g	50g
N25 Umai Heritage . . .	150.00	250.00
Aged, robust, delicately salty		
N25 Oscietra	175.00	285.00
Creamy, floral aroma, oceanic notes		
N25 Schrenckii.	180.00	310.00
Delicate, creamy, refined oceanic notes		
N25 Kaluga	180.00	310.00
Nutty, savoury, umami notes		

DOM PÉRIGNON
A PERFECT PAIRING

Elevate your experience with an exceptional pour of Dom Pérignon by the glass, paired with oysters and a dollop of N25 caviar.

Dom Pérignon Blanc 2017 50.00

Served with two Rock Oysters & 10g N25 Oscietra

CRUSTACEA & MOLLUSCS

Six Whelks	18.00	Six Hot Whelks	18.50
Mayonnaise, Mignonette Sauce		Garlic Butter, Herb Croutons	
Chilled Native Lobster	HALF 39.00 / WHOLE 78.00	Grilled Prawns	28.50
Mayonnaise, Lemon		Chilli, Garlic Butter	
Bentley's Shellfish Cocktail.	39.00	Grilled Native Lobster.	HALF 39.00 / WHOLE 78.00
Cornish Crab, Atlantic Prawns, Brown Shrimp, Native Lobster		Lemon, Garlic, Almond Butter	
Cornish Dressed Crab	38.00	Loch Fyne Cockles	22.50
Mayonnaise		White Wine, Garlic, Chilli, Lemon	
		Baked Orkney Scallop	26.00
		Lemon, Garlic Butter	

SHELLFISH PLATTERS
FOR TWO

Shellfish Platter	75.00
Oysters, Crevettes, Mussels, Clams, Whelks	
Royal Shellfish Platter	130.00
Half Native Lobster, Prawns, Dressed Crab, Oysters, Mussels, Clams, Whelks	
+ Dressed Crab	38.00
+ Half Native Lobster	39.00

STARTERS

Spiced Crab & Mussel Broth	17.95
Coconut Milk, Lime, Coriander	
Cretan Myzithra (v).	17.95
Pickled Plums, Figs, Salted Almond	
Wild Sea Bass Ceviche.	17.95
Jalapeño, Mint, Lime	
Tartare of Yellowfin Tuna	27.50
Sesame, Wasabi, Avocado	

Sherry Cured Foie Gras	29.50
Quince, Sauternes, Brioche	
Rooftop Smoked Salmon	23.50
Potato Blinis, Horseradish	
Tartare of Hereford Prime Beef	22.00 / 36.00
Oyster Cream, Crispy Shallots	
Salt & Chilli Cornish Squid.	22.50
Lime Aioli, Coriander	

Iberico Bellota Ham	26.95
Greengage, Honey, Toasted Sourdough	
Shellfish Bisque	16.95
Brandy, Tarragon Chantilly	
Crab Conchigliette	22.50
Biber Chilli, Lemon	
Devon Smoked Eel	21.50
Potato Cake, Pickled Shallots	

MAIN COURSES

Classic Fish Pie	35.00
Cod, Smoked Haddock, Trout, Prawn, Dill	
Traditional Fish & Chips	31.50
Cod, Tartare Sauce, Mushy Peas	
Smoked Haddock	38.50
Spiced Brown Crab Rice, Burford Brown Egg	
Fish Stew	32.50
Rouille, Courgette, Aioli	

Dover Sole Chargrilled 20 oz	75.00
Béarnaise	
Dover Sole Meunière 20 oz.	75.00
Brown Butter, Lemon, Caper	
Stuffed Dover Sole	43.50
Scallop, Crab, Ceps, Baby Artichoke	
Pan-Seared Market Fish.	M.P.
Olive Oil Mash, Langoustine Sauce	
Lobster Thermidor.	HALF 39.00 / WHOLE 78.00
Miyagawa, Fennel, Mustard Frills	

Native Lobster Spaghetti	42.50
Tomato, Basil	
Himalayan Salt Aged Sirloin 350g	54.00
Au Poivre	
Tuna Steak	45.00
Au Poivre	
Parmesan Gnocchi (v).	31.50
Roasted Cauliflower, Girolles, Autumn Truffle, Hazelnut	

SIDES

Hand Cut Chunky Chips	8.00	Mashed Potato	8.00
Spinach.	8.00	Tenderstem Broccoli	9.00
Creamed or Buttered		Red Pepper Tapenade	
Mushy Peas	6.50	Mixed Leaf Salad	9.50
Chip Shop Fritters		Pear, Walnut	
Himalayan Basmati Rice	7.50	Pink Fir Potatoes	8.00
		Seaweed Butter	

BENTLEY'S BAKERY

In-house bakery using Shipton Mill organic flour.

We serve two types of fresh bread and two types of artisanal butter:

Our Baguette & Irish Soda Bread with Lincolnshire Poacher hand patted butter & Homemade Seaweed and Anchovy tapenade butter.

Bread & Butter Charge £2.50pp.

Take home a loaf of Soda Bread for £8.00.

FOR FOOD ALLERGIES AND INTOLERANCES PLEASE ALERT YOUR SERVER BEFORE PLACING YOUR ORDER. WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS FROM ANY DISH. DETAILED ALLERGEN INFORMATION FOR OUR DISHES IS AVAILABLE ON REQUEST. CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESS



A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL. PRICES ARE VAT INCLUSIVE