SINCE 1916

BENTLEY'S

MAY, 2025

À LA CARTE

APERITIFS

Sakari Martini 17.00
An Dulaman Maritime, Sakari Sake No 11, Bordiga Bianco, Sea Salt

Spicy Smoked Margarita 17.00
Avion Plata, Cointreau, Lime Juice, Vida Mezcal, House Spicy Agave Syrup

Citrus Drop 17.00
Ketel One Citroen, Cointreau, Lemon Sherbet, Orange Bitters

Negroni Chinato 18.00
Barolo Chinato, Cynar, Plymouth Original, Campari, House Bitters Mix

EXMOOR CAVIAR

	30g	50g
Royal Beluski	105.00	170.00
Cornish Salted Baerii	110.00	180.00
Imperial Oscietra	160.00	260.00

10g of Cornish Salted Baerii available with any dish - £40.00

RAW BAR

Cornish Gurnard Ceviche 17.95
Jalapeño, Mint, Lime

Tartare of Yellowfin Tuna 27.50
Sesame, Wasabi, Avocado

Tartare of Hereford Prime Beef . . . . 22.00 / 36.00
Oyster Cream, Crispy Shallots

SMOKED & CURED

Devon Smoked Eel 21.50
Potato Cake, Pickled Shallots

Sherry Cured Foie Gras 29.50
Burnt Apple, Sauternes, Brioche

Rooftop Smoked Salmon 22.00
Potato Blinis, Horseradish

Iberico Bellota Ham 26.95
Pickled Quince, Guindilla Peppers, Wild Thyme Honey

CRUSTACEA & MOLLUSCS

Six Whelks 13.00
Mayonnaise

Bentley's Shellfish Cocktail 39.00
Cornish Crab, Atlantic Prawns, Brown Shrimp, Native Lobster

Cornish Dressed Crab 36.00
Mayonnaise

Chilled Lobster . . . . . 38.00 . . 75.00
Mayonnaise

Shellfish Platter 70.00
Oysters, Mussels, Crevettes, Clams, Whelks

Royal Shellfish Platter 120.00
Half Lobster, Dressed Crab, Prawns, Oysters, Mussels, Whelks

Six Hot Whelks 17.00
Wild Garlic Butter, Herb Croutons

Grilled Prawns 29.00
Chilli, Garlic Butter

Baked Orkney Scallop 26.00
Lemon Garlic Butter

Dorset Clams 23.00
White Wine, Chilli, Garlic, Lemon

Breaded Scampi 29.00
Tartare Sauce, Lemon

St Austall Bay Mussels 26.50
White Wine, Chilli, Garlic, Lemon

STARTERS

Please enquire about today's specials!

Cornish Crab & Mussel Soup 16.95
Coconut Milk, Lime, Coriander

Lobster Bisque 16.95
Brandy, Tarragon Chantilly

Salt & Chilli Squid 19.95
Lime Aioli, Coriander

Dover Sole Goujons 42.00
Duck Egg Gribiche, Watercress

Burrata (v) 17.95
Puntarelle, Blood Orange, Salted Almond

Crab Conchiglie 24.50
Biber Chilli, Lemon

Signed Richard Corrigan Cookbook £35

MAIN COURSES

Bentley's Fish of the Day . . . . . MP
For Two

Dover Sole Chargrilled 20 oz 72.00
Béarnaise

Dover Sole Meunière 20 oz 72.00
Brown Butter, Lemon, Caper

Pan Seared Turbot on the bone 59.00
Olive Oil Mash, Langoustine Sauce

Roast Monkfish Goan Curry 42.00
Grilled Prawns, Coconut, Lime

Traditional Fish & Chips 29.00
Tartare Sauce, Mushy Peas

Classic Fish Pie 34.00
Cod, Smoked Haddock, Prawn, Salmon, Dill

Himalayan Salt Aged Sirloin 400g . . . 49.00
Au Poivre

Potato Gnocchi (v) 32.50
Chargrilled White Asparagus, Morels

Grilled Lobster . . . . . 38.00 . . .75.00
Lemon, Garlic, Almond Butter

Lobster Thermidor . . . . . 38.00 . . .75.00
Wild Rocket

Lobster Spaghetti 39.95
Tomato, Basil

SIDES

Hand Cut Chunky Chips 6.90

Mushy Peas 5.50
Chip Shop Fritters

Spinach 7.50
Creamed or Buttered

Himalayan Basmati Rice 6.50

Mashed Potato 6.90

Tenderstem Broccoli 7.50
Olive Tapenade

Chicory Radicchio Salad 9.50
Radish, Clementine

Pink Fir Potatoes 7.50
Seaweed Butter

Discover our private dining spaces.

SCAN HERE FOR DETAILS
WWW.BENTLEYS.ORG

BENTLEY'S BAKERY

We bake and serve two types of bread

Baguette
Irish Soda Bread

We serve two types of butter:

Lincolnshire Poacher
Seaweed & Anchovy

Purchase a loaf of Soda Bread for £8 and enjoy a taste of Bentley's at home!

FOR FOOD ALLERGIES AND INTOLERANCES PLEASE ALERT YOUR SERVER.
A DISCRETIONARY 15.00% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
PRICES ARE VAT INCLUSIVE. WE USE SHIPTON MILL FLOUR IN OUR BAKERY.
BREAD AND BUTTER CHARGE £2.50PP.