

BENTLEY'S

JUNE 2026

À LA CARTE

Citrus Drop Martini 18.00
Ketel One Citroen, Cointreau, Lemon Sherbet,
Orange Bitters

Elderflower Spritz. 17.00
St-Germain, Elderflower Cordial, Prosecco,
London Essence Soda

Pimm's Royale 17.00
Pimm's No1 Cup, Charles Heidsieck Champagne

Celery Negroni 18.00
VII Hills Gin, Campari,
Karmenia Rosso Superiore

ROCK OYSTERS MAGALLANA GIGAS

	EACH	1/2 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>		

	EACH	1/2 DOZEN
Gallagher's Atlantics	5.50	33.00
<i>County Donegal</i>		
DK Connemara	5.50	33.00
<i>County Galway</i>		

Learn the tricks of the trade and taste different varieties at our weekly Oyster Masterclass!
Head to bentleys.org to find out more and book.

DRESSED & HOT

	EACH	1/2 DOZEN
Vietnamese Style	6.00	36.00
<i>Shallot, Ginger, Mirin</i>		
Rockefeller	6.00	36.00
<i>Tarragon, Green Tabasco</i>		
Catalan.	6.00	36.00
<i>Fried Oyster, Chorizo, Roasted Onion</i>		

CAVIAR

	30 G	90 G
N25 Umai Heritage	150.00	250.00
<i>Aged, robust, delicately salty</i>		
Exmoor Salted Baerii 160.00	160.00	260.00
<i>Buttery, creamy, hazelnut notes</i>		
N25 Oscietra	165.00	275.00
<i>Creamy, floral aroma, oceanic notes</i>		
N25 Kaluga Hybrid	170.00	300.00
<i>Nutty, savoury, umami notes</i>		

CRUSTACEA & MOLLUSCS

Six Whelks 13.00	Six Hot Whelks 17.00
<i>Mayonnaise, Mignonette Sauce</i>	<i>Garlic Butter, Herb Croutons</i>
Cornish Dressed Crab 38.00	Loch Fyne Cockles 22.50
<i>Mayonnaise</i>	<i>White Wine, Garlic, Chilli, Lemon</i>
Chilled Native Lobster 39.00 / 78.00	Grilled Prawns 28.50
<i>Mayonnaise, Lemon</i>	<i>Wild Garlic, Chilli, Garlic Butter</i>
Bentley's Shellfish Cocktail 39.00	Grilled Native Lobster 39.00 / 78.00
<i>Cornish Crab, Atlantic Prawns, Brown Shrimp, Native Lobster</i>	<i>Lemon, Garlic, Almond Butter</i>
	Baked Orkney Scallop 26.00
	<i>Lemon, Garlic Butter</i>

SHELLFISH PLATTERS

Shellfish Platter For Two 75.00
Oysters, Crevettes, Cockles, Clams, Mussels, Whelks

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

+ Dressed Crab 38.00 + Half Native Lobster 39.00

STARTERS

Andalusian Gazpacho 24.00
Courgette, Native Lobster

Burrata (v) 17.95
Globe Artichoke, Romesco, Salted Almond

Wild Sea Bass Ceviche. 17.95
Jalapeno, Mint, Lime

Tartare of Yellowfin Tuna 27.50
Sesame, Wasabi, Avocado

Devon Smoked Eel 21.50
Potato Cake, Pickled Shallots

Sherry Cured Foie Gras 29.50
Cherries, 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
Charentais Melon, Caperberries

Shellfish Bisque 16.95
Brandy, Tarragon Chantilly

Crab Conchigliette 21.95
Biber Chilli, Lemon

MAIN COURSES

Classic Fish Pie 35.00
Cod, Smoked Haddock, Salmon, Prawn, Dill

Traditional Fish & Chips 31.50
Cod, Tartare Sauce, Mushy Peas

Roast Monkfish Goan Curry 49.50
Grilled Prawns, Coconut, Lime

Fish Stew 32.00
Rouille, Courgette, Aioli

Pan-Seared Turbot 65.00
Olive Oil Mash, Langoustine Sauce

Dover Sole Chargrilled 20 oz 75.00
Béarnaise

Dover Sole Meunière 20 oz. 75.00
Brown Butter, Lemon, Caper

Stuffed Dover Sole 42.00
Scallop, Crab, Peas, Broad Beans

Native Lobster Caesar Salad. 39.00 / 78.00
Anchovy, Parmesan

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
Girrolles, Courgette, Zucchini, Ricotta

SIDES

Hand Cut Chunky Chips 8.00	Mashed Potato 8.00
Mushy Peas 7.50	Runner Beans 8.50
<i>Chip Shop Fritters</i>	<i>Herb Butter, Capers, Cornichon</i>
Spinach. 8.00	Mixed Leaf Salad 9.50
<i>Creamed or Buttered</i>	<i>San Marzano, Mustard Dressing</i>
Himalayan Basmati Rice 7.50	Pink Fir Potatoes 8.00
	<i>Seaweed Butter</i>

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.

