SINCE 1916

BENTLEY'S

NOVEMBER 2026

À LA CARTE

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

Spicy Smoked Margarita. 18.00
Altos Plata, Cointreau, Vida Mezcal, Lime Juice, House Spicy Agave Syrup

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

Pear & Sage Collin's 18.00
Tranqueray Gin, Homemade Pear & Sage Syrup, Lemon Juice, London Essence Soda Water

ROCK OYSTERS
MAGALLANA GIGAS

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

NATIVE OYSTERS
OSTREA EDULIS

	EACH	1/2 DOZEN
Loch Ryan *Scotland*	8.50	51.00
Kelly's *County Galway*	8.95	53.70
Atlantic Edge *Pembrokeshire*	8.95	53.70

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 *Aged, robust, delicately salty*	150.00	250.00
N25 Oscietra *Creamy, floral aroma, oceanic notes*	175.00	285.00
N25 Schrenckii *Delicate, creamy, refined oceanic notes*	180.00	310.00
N25 Kaluga *Nutty, savoury, umami notes*	180.00	310.00

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 2018 . . . . 50.00

Served with two Rock Oysters & 10g N25 Oscietra

CRUSTACEA & MOLLUSCS

Six Whelks 18.00
Mayonnaise, Mignonette Sauce

Chilled Native Lobster . . . . . HALF 39.00 / WHOLE 78.00
Mayonnaise, Lemon

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

Cornish Dressed Crab 38.00
Mayonnaise

Six Hot Whelks 18.50
Garlic Butter, Herb Croutons

Grilled Prawns 28.50
Chilli, Garlic Butter

Grilled Native Lobster . . . . . HALF 39.00 / WHOLE 78.00
Lemon, Garlic, Almond Butter

Loch Fyne Cockles 22.50
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, Blackberry, 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 Trout 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
Figs, 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, Pink Fir, 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, Chanterelles, Truffle, Hazelnut

SIDES

Hand Cut Chunky Chips 8.00

Spinach 8.00
Creamed or Buttered

Mushy Peas 6.50
Chip Shop Fritters

Himalayan Basmati Rice 7.50

Mashed Potato 8.00

Tenderstem Broccoli 9.00
Red Pepper Tapenade

Mixed Leaf Salad 9.50
Pear, Walnut

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