

APERITIFS

Sakari Martini 17.00 <i>An Dulaman Maritime, Sakari Sake No 11, Bordiga Bianco, Sea Salt</i>	Spicy Smoked Margarita. . . . 17.00 <i>Avion Plata, Cointreau, Lime Juice, Vida Mezcal, House Spicy Agave Syrup</i>	Citrus Drop 17.00 <i>Ketel One Citroen, Cointreau, Lemon Sherbet, Orange Bitters</i>	Negroni Chinato 18.00 <i>Barolo Chinato, Cynar, Plymouth Original, Campari, House Bitters Mix</i>
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ROCK 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>		

NATIVE OYSTERS

	EACH	½ DOZEN
Loch Ryan	8.25	49.50
<i>Scottish Lowlands</i>		

Join us at our weekly Oyster Masterclass, giving you the opportunity to learn about oysters and how to shuck them!

Head to bentleys.org to find out more and book your spot.

DRESSED & HOT

	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>		

CRUSTACEA & MOLLUSCS

Six Whelks 13.00	Six Hot Whelks 17.00
<i>Mayonnaise, Mignonette Sauce</i>	<i>Garlic Butter, Herb Croutons</i>
Bentley's Shellfish Cocktail. 39.00	Baked Orkney Scallop. 26.00
<i>Cornish Crab, Atlantic Prawns, Brown Shrimp, Native Lobster</i>	<i>Lemon Garlic Butter</i>
Chilled Native Lobster. 38.00 . . 75.00	Grilled Native Lobster 38.00 . . 75.00
<i>Mayonnaise, Lemon</i>	<i>Lemon, Garlic, Almond Butter</i>
Cornish Dressed Crab 36.00	Grilled Prawns 29.00
<i>Mayonnaise</i>	<i>Chilli, Garlic Butter</i>
	Loch Fyne Cockles. 22.50
	<i>White Wine, Garlic, Chilli, Lemon</i>

PLATTERS

Shellfish Platter. 70.00
<i>Oysters, Crevettes, Cockles, Whelks, Mussels</i>
Royal Shellfish Platter 120.00
<i>Half Native Lobster, Cornish Dressed Crab, Prawns, Oysters, Mussels, Whelks</i>
+Cornish Dressed Crab 36.00
+Half Lobster 38.00
+30g of Cornish Salted Baerii 110.00

STARTERS

Spiced Crab & Mussel Broth 16.95	Tartare of Hereford Prime Beef . . 22.00 . . 36.00	Iberico Bellota Ham 26.95
<i>Coconut Milk, Lime, Coriander</i>	<i>Oyster Cream, Crispy Shallots</i>	<i>Charentais Melon</i>
Burrata (v) 17.95	Devon Smoked Eel. 21.50	Crab Conchigliette 24.50
<i>Plum, Salted Almonds, Wild Rocket</i>	<i>Potato Cake, Pickled Shallots</i>	<i>Biber Chilli, Lemon</i>
Wild Sea Bream Ceviche 17.95	Sherry Cured Foie Gras 29.50	Native Lobster Bisque. 16.95
<i>Jalapeno, Mint, Lime</i>	<i>Quince, Sauternes, Brioche</i>	<i>Brandy, Tarragon Chantilly</i>
Tartare of Yellowfin Tuna. 27.50	Rooftop Smoked Salmon 22.00	Salt & Chilli Cornish Squid 19.95
<i>Sesame, Wasabi, Avocado</i>	<i>Potato Blinis, Horseradish</i>	<i>Lime Aioli, Coriander</i>

MAIN COURSES

Traditional Fish & Chips 29.50	Wild Turbot for Two MP	Native Lobster Thermidor . . . 38.00 . . 75.00
<i>Cod, Tartare Sauce, Mushy Peas</i>	<i>Brown Shrimp Butter, Caper</i>	<i>Fennel, Tarragon</i>
Classic Fish Pie 34.00	Dover Sole Chargrilled 20 oz 75.00	Native Lobster Spaghetti 39.95
<i>Cod, Smoked Haddock, Prawn, Salmon, Dill</i>	<i>Béarnaise</i>	<i>Tomato, Basil</i>
Plaice Kiev 29.50	Dover Sole Meunière 20 oz 75.00	Himalayan Salt Aged Sirloin 350g 54.00
<i>Garlic, Almond Butter, Crispy Capers</i>	<i>Brown Butter, Lemon, Caper</i>	<i>Au Poirve</i>
Roast Monkfish Goan Curry 49.50	Dover Sole Goujons 42.00	Loin of Venison 52.50
<i>Grilled Prawns, Coconut, Lime</i>	<i>Gribiche Sauce, Watercress</i>	<i>Smoked Beetroot, Fig, Damson</i>
Potato Gnocchi (v) 32.50	Pan-Seared Turbot 60.00	Yorkshire Grouse & Duck Liver Pie 54.95
<i>Black Cabbage, Cep, Potimarron</i>	<i>Olive Oil Mash, Langoustine Sauce</i>	<i>Sesame, Mustard Fruits</i>
	Fish Stew 32.00	
	<i>Rouille, Pink Fir Potatoes, Aioli</i>	

SIDES

Hand Cut Chunky Chips 8.00	Mashed Potato. 8.00
Mushy Peas 7.50	Tenderstem Broccoli. 8.50
<i>Chip Shop Fritters</i>	<i>Olive Tapenade</i>
Spinach 8.00	Chicory Salad 9.50
<i>Creamed or Buttered</i>	<i>Endive, Poached Pear, Walnuts</i>
Himalayan Basmati Rice. 7.50	Pink Fir Potatoes 8.00
	<i>Seaweed Butter</i>

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!