

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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RAW 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>		

DRESSED & HOT OYSTERS

	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>		
<i>10g of Cornish Salted Baerii available with any dish - £40.00</i>		

CRUSTACEA & MOLLUSCS

Six Whelks 13.00 <i>Mayonnaise</i>	Six Hot Whelks 17.00 <i>Garlic Butter, Herb Croutons</i>
Bentley's Shellfish Cocktail. 39.00 <i>Cornish Crab, Atlantic Prawns, Brown Shrimp, Native Lobster</i>	Grilled Prawns 29.00 <i>Chilli, Garlic Butter</i>
Cornish Dressed Crab 36.00 <i>Mayonnaise</i>	Baked Orkney Scallop. 26.00 <i>Lemon Garlic Butter</i>
Chilled Native Lobster 38.00 . . 75.00 <i>Mayonnaise</i>	Grilled Native Lobster 38.00 . . 75.00 <i>Lemon, Garlic, Almond Butter</i>
	Dorset Clams 23.00 <i>White Wine, Chilli, Garlic, Lemon</i>

PLATTERS

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

STARTERS

Andalusian Gazpacho 24.00 <i>Courgette, Native Lobster</i>	Tartare of Hereford Prime Beef . . 22.00 . . 36.00 <i>Oyster Cream, Crispy Shallots</i>	Iberico Bellota Ham 26.95 <i>Charentais Melon</i>
Burrata (v). 17.95 <i>Picked Courgette, Artichoke, Romesco</i>	Devon Smoked Eel. 21.50 <i>Potato Cake, Pickled Shallots</i>	Crab Conchiglie 24.50 <i>Biber Chilli, Lemon</i>
Cornish Gurnard Ceviche 17.95 <i>Jalapeño, Mint, Lime</i>	Sherry Cured Foie Gras. 29.50 <i>Burnt Apple, Sauternes, Brioche</i>	Native Lobster Bisque. 16.95 <i>Brandy, Tarragon Chantilly</i>
Tartare of Yellowfin Tuna. 27.50 <i>Sesame, Wasabi, Avocado</i>	Rooftop Smoked Salmon 22.00 <i>Potato Blinis, Horseradish</i>	Salt & Chilli Cornish Squid 19.95 <i>Lime Aioli, Coriander</i>

MAIN COURSES

Wild Turbot for Two MP <i>Brown Shrimp Butter, Caper</i>	Dover Sole Chargrilled 20 oz 72.00 <i>Béarnaise</i>	Native Lobster Thermidor 38.00 . . 75.00 <i>Wild Rocket</i>
Scottish Wild Halibut 45.00 <i>Olive Oil Mash, Langoustine Sauce</i>	Dover Sole Meunière 20 oz 72.00 <i>Brown Butter, Lemon, Caper</i>	Native Lobster Spaghetti 39.95 <i>Tomato, Basil</i>
Traditional Fish & Chips 29.00 <i>Tartare Sauce, Mushy Peas</i>	Dover Sole Goujons 42.00 <i>Gribiche Sauce, Watercress</i>	Himalayan Salt Aged Sirloin 350g 54.00 <i>Au Poivre</i>
Classic Fish Pie 34.00 <i>Cod, Smoked Haddock, Prawn, Salmon, Dill</i>	Stuffed Dover Sole 46.00 <i>Salt Cod, Peas, Broad Beans</i>	Lamb Cutlets 45.00 <i>Piemontaise Roast Pepper, Salsa Verde</i>
Roast Cornish Gurnard Goan Curry . . . 36.50 <i>Grilled Prawns, Coconut, Lime</i>		Brightwell Ash Cheese Soufflé (v) 29.00 <i>Portwood Asparagus</i>

SIDES

Hand Cut Chunky Chips 6.90	Mashed Potato. 6.90
Mushy Peas 5.50 <i>Chip Shop Fritters</i>	Tenderstem Broccoli. 7.50 <i>Olive Tapenade</i>
Spinach 7.50 <i>Creamed or Buttered</i>	Mixed Leaf Salad 9.00 <i>Shallot, Vinaigrette</i>
Himalayan Basmati Rice. 6.50	Pink Fir Potatoes 7.50 <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!