

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

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
Garlic Butter, Parmesan

Catalan 6.00 . 36.00
Fried Oyster, Chorizo, Roasted Onion

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
High mineral salt, luxurious texture, very creamy finish

Imperial Oscietra . . 160.00 260.00
Aged, a depth and richness which is hard to match

CRUSTACEA & MOLLUSCS

Six Whelks 13.00
Mayonnaise, Mignonette Sauce

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

Chilled Native Lobster. 38.00 . 75.00
Mayonnaise, Lemon

Cornish Dressed Crab 36.00
Mayonnaise

Six Hot Whelks 17.00
Garlic Butter, Herb Croutons

Baked Orkney Scallop. 26.00
Lemon Garlic Butter

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

Grilled Prawns 29.00
Chilli, Garlic Butter

Loch Fyne Cockles. 22.50
White Wine, Garlic, Chilli, Lemon

PLATTERS

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

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

+Dressed Crab. 39.00
+Half Lobster 38.00
+30g of Cornish Salted Baerii 110.00

STARTERS

Spiced Crab & Mussel Broth 16.95
Coconut Milk, Lime, Coriander

Burrata (v). 17.95
Plum, Salted Almonds, Wild Rocket

Wild Sea Bream Ceviche 17.95
Jalapeno, Mint, Lime

Tartare of Yellowfin Tuna. 27.50
Sesame, Wasabi, Avocado

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

Devon Smoked Eel. 21.50
Potato Cake, Pickled Shallots

Sherry Cured Foie Gras. 29.50
Quince, Sauternes, Brioche

Rooftop Smoked Salmon 22.00
Potato Blinis, Horseradish

Iberico Bellota Ham 26.95
Charentais Melon

Crab Conchigliette 24.50
Biber Chilli, Lemon

Native Lobster Bisque. 16.95
Brandy, Tarragon Chantilly

Salt & Chilli Cornish Squid 19.95
Lime Aioli, Coriander

MAIN COURSES

Traditional Fish & Chips 29.50
Cod, Tartare Sauce, Mushy Peas

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

Roast Monkfish Goan Curry 49.50
Grilled Prawns, Coconut, Lime

Potato Gnocchi (v) 32.50
Black Cabbage, Cep, Potimarron

Wild Turbot for Two MP
Brown Shrimp Butter, Caper

Dover Sole Chargrilled 20 oz 75.00
Béarnaise

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

Dover Sole Goujons 42.00
Gribiche Sauce, Watercress

Pan-Seared Turbot 60.00
Olive Oil Mash, Langoustine Sauce

Fish Stew 32.00
Rouille, Pink Fir Potatoes, Aioli

Native Lobster Thermidor . . . 38.00 . 75.00
Fennel, Tarragon

Native Lobster Spaghetti 39.95
Tomato, Basil

Himalayan Salt Aged Sirloin 350g 54.00
Au Poivre

Loin of Venison 52.95
Smoked Beetroot, Fig, Damson

SIDES

Hand Cut Chunky Chips 8.00

Mushy Peas 7.50
Chip Shop Fritters

Spinach 8.00
Creamed or Buttered

Himalayan Basmati Rice. 7.50

Mashed Potato. 8.00

Tenderstem Broccoli. 8.50
Olive Tapenade

Chicory Salad 9.50
Endive, Poached Pear, Walnuts

Pink Fir Potatoes 8.00
Seaweed Butter

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!



Discover our private dining spaces.

SCAN HERE FOR DETAILS
WWW.BENTLEYS.ORG



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.