

BENTLEY'S

Negroni Chinato 18.00
Barolo Chinato, Cynar, Campari, Plymouth, House Bitters Mix

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

Beetroot Mary 16.00
Apple & Beetroot Homemade Cordial, Ketel One, Tomato Juice, Bloody Mary Mix

Ruby Manhattan 16.00
Johnnie Walker Black Ruby, Noilly Prat, Antica Formula, Maraschino

ROCK OYSTERS

	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>		
Gallagher's Atlantics	5.50	33.00
<i>County Donegal</i>		
DK Connemara	5.50	33.00
<i>County Galway</i>		

NATIVE OYSTERS

	EACH	1/2 DOZEN
Loch Ryan	8.25	49.50
<i>Scottish Lowland</i>		
Kelly's	8.95	53.70
<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	50 G
N25 Umai Heritage	150.00	250.00
<i>Aged, robust, delicately salty</i>		
Exmoor Salted Baerii	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	Baked Orkney Scallop	26.00
<i>Mayonnaise</i>		<i>Lemon, Garlic Butter</i>	
Bentley's Shellfish Cocktail	39.00	Loch Fyne Cockles	22.50
<i>Cornish Crab, Atlantic Prawns, Brown Shrimp, Lobster</i>		<i>White Wine, Garlic, Chilli, Lemon</i>	
Chilled Lobster	39.00 / 78.00	Grilled Prawns	28.50
<i>Mayonnaise, Lemon</i>		<i>Wild Garlic, Chilli, Garlic Butter</i>	
		Grilled Lobster	39.00 / 78.00
		<i>Lemon, Garlic, Almond Butter</i>	

SHELLFISH PLATTERS

Shellfish Platter For One 47.00
Oysters, Razor & Cherry Stone Clams, Whelks, Cockles, Mussels

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

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

+Dressed Crab 38.00 +Half Lobster 39.00

STARTERS

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

Burrata (v) 17.95
Blood Orange, Fennel, Candied Walnut

Wild Sea Bream Ceviche 17.95
Jalapeño, 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
Burnt Apple, Sauternes, Brioche

Rooftop Smoked Salmon 23.50
Potato Blinis, Horseradish

Iberico Bellota Ham 26.95
Preserved Fig, Caperberries

Salt & Chilli Cornish Squid 22.50
Lime Aioli, Coriander

Crab Conchigliette 24.50
Biber Chilli, Lemon

Lobster Bisque 16.95
Brandy, Tarragon Chantilly

MAIN COURSES

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

Beef & Oyster Pie 33.00
Truffle Mash

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

Wild Turbot For Two MP
Wild Garlic, 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 39.50
Gribiche Sauce, Watercress

Lobster Thermidor 39.00 / 78.00
Wild Rocket, Pickled Shallot

Lobster Spaghetti 42.50
Tomato, Basil

Himalayan Salt Aged Sirloin 350g 54.00
Au Poivre

Tuna Steak 45.00
Au Poivre

Brightwell Ash Cheese Soufflé (v) 31.50
Wye Valley Asparagus, Belper Knolle

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	Mixed Leaf Salad	9.50
<i>Creamed or Buttered</i>		<i>Mustard Dressing, Radish, Salted Almond</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!



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