

APERITIFS

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

EXMOOR CAVIAR

	30g	50g
Royal Beluski	105.00	170.00
Cornish Salted Baerii	110.00	180.00
Imperial Oscietra	160.00	260.00

10g of Cornish Salted Baerii available with any dish - £40.00

RAW BAR

Cornish Gurnard 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

SMOKED & CURED

Devon Smoked Eel 21.50
Potato Cake, Pickled Shallots
Sherry Cured Foie Gras 29.50
Burnt Apple, Sauternes, Brioche
Rooftop Smoked Salmon 22.00
Potato Blinis, Horseradish
Iberico Bellota Ham 26.95
Baguette, Wild Thyme Honey, Caper Berry

CRUSTACEA & MOLLUSCS

Six Whelks 13.00	Six Hot Whelks 17.00
Mayonnaise	Wild Garlic Butter, Herb Croutons
Bentley's Shellfish Cocktail. 39.00	Grilled Prawns 29.00
Cornish Crab, Atlantic Prawns, Brown Shrimp, Native Lobster	Chilli, Garlic Butter
Cornish Dressed Crab 36.00	Grilled Lobster 38.00 . . 75.00
Mayonnaise	Lemon, Garlic, Almond Butter
Chilled Lobster. 38.00 . . 75.00	Dorset Clams 23.00
Mayonnaise	White Wine, Chilli, Garlic, Lemon
Shellfish Platter. 70.00	Breaded Scampi 29.00
Oysters, Mussels, Crevettes, Clams, Whelks	Tartare Sauce, Lemon
Royal Shellfish Platter. 120.00	
Half Lobster, Dressed Crab, Prawns, Oysters, Mussels, Whelks	

STARTERS

Please enquire
about today's
specials!

Cornish Crab & Mussel Soup. 16.95	Burrata (v) 17.95
Coconut Milk, Lime, Coriander	Pickled Courgette, Artichoke, Romesco
Lobster Bisque 16.95	Crab Conchiglie. 24.50
Brandy, Tarragon Chantilly	Biber Chilli, Lemon
Salt & Chilli Squid 19.95	Dover Sole Goujons 42.00
Lime Aioli, Coriander	Duck Egg Gribiche, Watercress

Signed
Richard Corrigan
Cookbook £35

MAIN COURSES

Bentley's Fish of the Day. MP	Roast Monkfish Goan Curry 42.00	Himalayan Salt Aged Sirloin 400g 49.00
For Two	Grilled Prawns, Coconut, Lime	Au Poivre
Dover Sole Chargrilled 20 oz 72.00	Traditional Fish & Chips 29.00	Lobster Thermidor 38.00 . . 75.00
Béarnaise	Tartare Sauce, Mushy Peas	Wild Rocket
Dover Sole Meunière 20 oz 72.00	Classic Fish Pie 34.00	Lobster Spaghetti 39.95
Brown Butter, Lemon, Caper	Cod, Smoked Haddock, Prawn, Salmon, Dill	Tomato, Basil
Pan Seared Turbot on the Bone 59.00	Royal Fish Pie 69.95	Potato Gnocchi (v) 32.50
Olive Oil Mash, Langoustine Sauce	Lobster, Cod, Prawn, Scallop	Chargrilled White Asparagus, Morels

SIDES

Hand Cut Chunky Chips 6.90	Mashed Potato. 6.90
Mushy Peas 5.50	Tenderstem Broccoli. 7.50
Chip Shop Fritters	Olive Tapenade
Spinach 7.50	Chicory Radicchio Salad 9.50
Creamed or Buttered	Radish, Avocado, Citrus Dressing
Himalayan Basmati Rice. 6.50	Pink Fir Potatoes 7.50
	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.