

BENTLEY'S

Citrus Drop Martini 18.00
Ketel One Citroen, Cointreau, Lemon Sherbet, Orange Bitters

Italicus Spritz 17.00
Italicus, Elderflower Cordial, Prosecco, Grapefruit Soda

Pimm's Royale 17.00
Pimm's No1 Cup, Charles Heidsieck Champagne

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

ROCK OYSTERS

NATIVE OYSTERS

DRESSED & HOT

CAVIAR

| | 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> | | |

Loch Ryan 8.25 . . . 49.50
Scottish Lowland

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.

Vietnamese Style 6.00 . . . 36.00
Shallot, Ginger, Mirin

Rockefeller 6.00 . . . 36.00
Tarragon, Green Tabasco

Catalan 6.00 . . . 36.00
Fried Oyster, Chorizo, Roasted Onion

N25 Umai Heritage . . 150.00 . . . 250.00
Aged, robust, delicately salty

Exmoor Salted Baerii 160.00 . . . 260.00
Buttery, creamy, hazelnut notes

N25 Oscietra 165.00 . . . 275.00
Creamy, floral aroma, oceanic notes

N25 Kaluga Hybrid . . 170.0 . . . 300.00
Nutty, savoury, umami notes

CRUSTACEA & MOLLUSCS

SHELLFISH PLATTERS

Six Whelks 13.00
Mayonnaise, Mignonette Sauce

Cornish Dressed Crab 38.00
Mayonnaise

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

Chilled Native Lobster 39.00 / 78.00
Mayonnaise, Lemon

Six Hot Whelks 17.00
Garlic Butter, Herb Croutons

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

Grilled Prawns 28.50
Wild Garlic, Chilli, Garlic Butter

Grilled Native Lobster 39.00 / 78.00
Lemon, Garlic, Almond Butter

Baked Orkney Scallop 26.00
Lemon, Garlic Butter

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 Native Lobster, Dressed Crab, Prawns, Whelks, Oysters, Mussels

+ Dressed Crab 38.00 + Half Native 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
Jalapeno, Mint, Lime

Tartare of Yellowfin Tuna 27.50
Sesame, Wasabi, Avocado

Devon Smoked Eel 21.50
Potato Cake, Pickled Shallots

Sherry Cured Foie Gras 29.50
Rhubarb, Sauternes, Brioche

Rooftop Smoked Salmon 23.50
Potato Blinis, Horseradish

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

Salt & Chilli Cornish Squid 22.50
Lime Aioli, Coriander

Iberico Bellota Ham 26.95
Wild Thyme Honey, Focaccia

Native Lobster Bisque 16.95
Brandy, Tarragon Chantilly

Squid Ink Tagliatelle 21.95
Lemon, Garlic, Marjoram

MAIN COURSES

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

Traditional Fish & Chips 31.50
Cod, Tartare Sauce, Mushy Peas

Roast Gurnard Goan Curry 42.50
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

Native Lobster Thermidor 39.00 / 78.00
Wild Rocket, Pickled Shallot

Native 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, Morels, Belpur Knolle

SIDES

BENTLEY'S BAKERY

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

Runner Beans 8.50
Herb Butter, Capers, Cornichon

Mixed Leaf Salad 9.50
Mustard Dressing, Radish, Salted Almond

Pink Fir Potatoes 8.00
Seaweed Butter

In house bakery using Shipton mill organic flour.

We serve two types of fresh bread and two types of artisanal butter:

Our Baguette & Irish Soda Bread with Lincolnshire Poacher hand patted butter & Homemade Seaweed and Anchovy tapenade butter.

Bread & Butter Charge £2.50pp.

Take home a loaf of Soda Bread for £8.

