

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
Pickled Quince, Guindilla Peppers, Wild Thyme Honey

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	Baked Orkney Scallop. 26.00
Mayonnaise	Lemon Garlic 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	St Austall Bay Mussels 26.50
Half Lobster, Dressed Crab, Prawns, Oysters, Mussels, Whelks	White Wine, Chilli, Garlic, Lemon

STARTERS

Please enquire about today's specials!

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

Signed Richard Corrigan Cookbook £35

MAIN COURSES

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

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, Clementine
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!