

APERITIFS

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

RAW 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>            |      |         |

DRESSED & HOT OYSTERS

|                                             | EACH | ½ DOZEN |
|---------------------------------------------|------|---------|
| Vietnamese Style . . . . .                  | 6.00 | 36.00   |
| <i>Shallot, Ginger, Mirin</i>               |      |         |
| Garlic Baked . . . . .                      | 6.00 | 36.00   |
| <i>Garlic Butter, Parmesan</i>              |      |         |
| Catalan . . . . .                           | 6.00 | 36.00   |
| <i>Fried Oyster, Chorizo, Roasted Onion</i> |      |         |

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 |
| <i>High mineral salt, luxurious texture, very creamy finish</i>      |        |        |
| Imperial Oscietra . . . . .                                          | 160.00 | 260.00 |
| <i>Aged, a depth and richness which is hard to match</i>             |        |        |
| <i>10g of Cornish Salted Baerii available with any dish - £40.00</i> |        |        |

CRUSTACEA & MOLLUSCS

|                                                                    |                                                |
|--------------------------------------------------------------------|------------------------------------------------|
| Six Whelks . . . . . 13.00                                         | Six Hot Whelks . . . . . 17.00                 |
| <i>Mayonnaise</i>                                                  | <i>Garlic Butter, Herb Croutons</i>            |
| Bentley's Shellfish Cocktail. . . . . 39.00                        | Grilled Prawns . . . . . 29.00                 |
| <i>Cornish Crab, Atlantic Prawns, Brown Shrimp, Native Lobster</i> | <i>Chilli, Garlic Butter</i>                   |
| Cornish Dressed Crab . . . . . 36.00                               | Baked Orkney Scallop. . . . . 26.00            |
| <i>Mayonnaise</i>                                                  | <i>Lemon Garlic Butter</i>                     |
| Native Chilled Lobster . . . . 38.00 . . 75.00                     | Grilled Native Lobster . . . . 38.00 . . 75.00 |
| <i>Mayonnaise</i>                                                  | <i>Lemon, Garlic, Almond Butter</i>            |
|                                                                    | Dorset Clams . . . . . 23.00                   |
|                                                                    | <i>White Wine, Chilli, Garlic, Lemon</i>       |

PLATTERS

|                                                                     |
|---------------------------------------------------------------------|
| Shellfish Platter. . . . . 70.00                                    |
| <i>Oysters, Mussels, Crevettes, Clams, Whelks</i>                   |
| Royal Shellfish Platter . . . . . 120.00                            |
| <i>Half Lobster, Dressed Crab, Prawns, Oysters, Mussels, Whelks</i> |
| +Dressed Crab. . . . . 36.00                                        |
| +Half Lobster . . . . . 38.00                                       |
| +30g of Cornish Salted Baerii . . . . . 110.00                      |

STARTERS

|                                             |                                                    |                                             |
|---------------------------------------------|----------------------------------------------------|---------------------------------------------|
| Andalusian Gazpacho . . . . . 24.00         | Tartare of Hereford Prime Beef . . 22.00 . . 36.00 | Rooftop Smoked Salmon . . . . . 22.00       |
| <i>Courgette, Native Lobster</i>            | <i>Oyster Cream, Crispy Shallots</i>               | <i>Potato Blinis, Horseradish</i>           |
| Burrata (v). . . . . 17.95                  | Devon Smoked Eel. . . . . 21.50                    | Crab Conchiglie . . . . . 24.50             |
| <i>Picked Courgette, Artichoke, Romesco</i> | <i>Potato Cake, Pickled Shallots</i>               | <i>Biber Chilli, Lemon</i>                  |
| Cornish Gurnard Ceviche . . . . . 17.95     | Sherry Cured Foie Gras. . . . . 29.50              | Native Lobster Bisque. . . . . 16.95        |
| <i>Jalapeño, Mint, Lime</i>                 | <i>Burnt Apple, Sauternes, Brioche</i>             | <i>Brandy, Tarragon Chantilly</i>           |
| Tartare of Yellowfin Tuna. . . . . 27.50    | Iberico Bellota Ham. . . . . 26.95                 | Salt & Chilli Cornish Squid . . . . . 19.95 |
| <i>Sesame, Wasabi, Avocado</i>              | <i>Baguette, Wild Thyme Honey, Capers</i>          | <i>Lime Aioli, Coriander</i>                |

MAIN COURSES

|                                                 |                                              |                                                   |
|-------------------------------------------------|----------------------------------------------|---------------------------------------------------|
| Wild Turbot for Two . . . . . MP                | Dover Sole Chargrilled 20 oz . . . . . 72.00 | Native Lobster Thermidor . . . . 38.00 . . 75.00  |
| <i>Brown Shrimp Butter, Capers</i>              | <i>Béarnaise</i>                             | <i>Wild Rocket</i>                                |
| Scottish Wild Halibut . . . . . 45.00           | Dover Sole Meunière 20 oz . . . . . 72.00    | Native Lobster Spaghetti . . . . . 39.95          |
| <i>Olive Oil Mash, Langoustine Sauce</i>        | <i>Brown Butter, Lemon, Capers</i>           | <i>Tomato, Basil</i>                              |
| Traditional Fish & Chips . . . . . 29.00        | Dover Sole Goujons . . . . . 42.00           | Himalayan Salt Aged Sirloin 350g . . . . . 54.00  |
| <i>Tartare Sauce, Mushy Peas</i>                | <i>Gribiche Sauce, Watercress</i>            | <i>Au Poivre</i>                                  |
| Classic Fish Pie . . . . . 34.00                | Stuffed Dover Sole . . . . . 46.00           | Lamb Cutlets . . . . . 45.00                      |
| <i>Cod, Smoked Haddock, Prawn, Salmon, Dill</i> | <i>Salt Cod, Peas, Broad Beans</i>           | <i>Piemontaise Roast Pepper, Salsa Verde</i>      |
| Roast Cornish Gurnard Goan Curry . . . 36.50    |                                              | Brightwell Ash Cheese Soufflé (v) . . . . . 29.00 |
| <i>Grilled Prawns, Coconut, Lime</i>            |                                              | <i>Portwood Asparagus</i>                         |

SIDES

|                                      |                                   |
|--------------------------------------|-----------------------------------|
| Hand Cut Chunky Chips . . . . . 6.90 | Mashed Potato. . . . . 6.90       |
| Mushy Peas . . . . . 5.50            | Tenderstem Broccoli. . . . . 7.50 |
| <i>Chip Shop Fritters</i>            | <i>Olive Tapenade</i>             |
| Spinach. . . . . 7.50                | Mixed Leaf Salad . . . . . 9.00   |
| <i>Creamed or Buttered</i>           | <i>Shallot, Vinaigrette</i>       |
| Himalayan Basmati Rice. . . . . 6.50 | Pink Fir Potatoes . . . . . 7.50  |
|                                      | <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!