



Oysters

ROCK

Carlingford
3.50 each / 21.00 ½ dozen

West Mersea
3.75 each / 19.50 ½ dozen

Jersey
3.75 each / 22.50 ½ dozen

Louët-Feisser
3.95 each / 22.50 ½ dozen

DRESSED

Vietnamese
3.75 each / 22.50 ½ dozen

Catalan
3.75 each / 22.50 ½ dozen

Caviar

Cornish Caviar
10g 60.00 / 30g 180.00

German Baerii
10g 40.00 / 30g 120.00

Iranian Beluga
10g 150.00 / 30g 450.00

Raw Bar

Cherry Clam
Tomato & Horseradish
6.50 each

Langoustine
Ponzu & Pink Grapefruit
9.50 each

Red Prawns
Espelette Pepper
16.00 each

Crustacea & Molluscs

English Shellfish Cocktail
Cornish Crab, Atlantic Prawns,
Lobster, Brown Shrimp 29.50

Cornish Dressed Crab
Mayonnaise 28.50

Shellfish Platter
Oysters, Mussels, Crevettes,
Cockles, Clams, Whelks
Add Half a Lobster 50.00

Royal Shellfish Platter
Half Lobster, Dressed Crab,
Prawns, Oysters, Cherry Clams,
Mussels & Whelks 100.00

Starters

Lobster Bisque
Brandy & Tarragon Chantilly 13.75

Tartare of Irish Hereford Prime Beef
Oyster Cream, Crispy Shallots 16.00

Cornish Crab & Mussel Soup
Coconut, Ginger & Lime 13.50

Ceviche of Scallops & Gurnard
Red Onion, Lime, Chilli 22.00

Foie Gras & Chicken Liver Parfait
Summer Truffle, Fine Bean Salad 19.50

Sardinian Fregola
Cornish Crab, Peas & Chervil 14.50

Silver Mullet & Bottarga
Aubergine & Red Peppers 15.00

Salt Roasted Beetroot (v)
Fig, Goats Curd &
Black Elderberry 14.50

Rooftop Smoked Salmon 15.75
Potato Blinis & Horseradish

*From Our Bakers - Treacle, Honey & Thyme Wheaten Bread, French Baguette,
Stone Baked Sourdough, served with Lincolnshire Poacher Hand-Patted Butter
& Homemade Seaweed & Anchovy Butter*



Dover Sole

20oz Chargrilled
Béarnaise 56.00

20oz Meunière
Brown Butter, Lemon & Caper 56.00

Baked (Two Fillets)
Cornish Crab,
Artichoke Barigoule,
Spring Vegetables 30.00

Native Lobster

Grilled
Garlic butter & lemon
Half 28.00 / Whole 56.00

Lobster Spaghetti
Tomato & Basil 32.00

Thermidor
Half 28.00 / Whole 56.00

Mains

Goan-Spiced Monkfish & Prawn Curry 36.50

Himalayan Salt Aged Sirloin Steak 42.00
Café de Paris Butter

Traditional Fish & Chips 25.50
Tartare Sauce & Mushy Peas

Baked Cornish Fish Stew 29.00
Rouille & Aioli

Classic Fish Pie 28.00
Haddock, Prawn & Salmon

Plaice Kiev 27.00
Courgette, Capers, Almonds & Garlic

Grilled Cutlets of Elwy Valley Lamb 38.50
Harissa Cracked Wheat &
Pomegranate

Squid Linguini 26.50
Feta & Chorizo

Parmesan Potato Gnocchi (v) 27.50
Celeriac, Beaufort &
Summer Truffle

Pan-Roasted Turbot 45.50
Olive Oil Mash,
Langoustine Sauce

Sides

Hand Cut Chunky Chips 5.50

Mushy Peas
Chip Shop Fritters 5.50

Spinach
Creamed or Buttered 6.50

Mashed Potato 6.00

Endive Salad
Pear, Pomegranate, Walnut 8.50

English Runner Beans
Seaweed Tapenade 6.50

Himalayan Basmati Rice 6.00

Pink Fir Potatoes
Seaweed Butter 6.00

Richard Corrigan's Signed "The Clatter of Forks and Spoons" Cookbook £30

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