



Oysters

ROCK

Carlingford 3.50 each / 21.00 ½ dozen	Louët-Feisser 3.95 each / 22.50 ½ dozen	West Mersea 3.75 each / 19.50 ½ dozen
Jersey 3.75 each / 22.50 ½ dozen	Whitstable 3.50 each / 21.00 ½ dozen	

NATIVE

Rossmore 6.50 each / 39.00 ½ dozen	Vietnamese 3.75 each / 22.50 ½ dozen	Catalan 3.75 each / 22.50 ½ dozen
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DRESSED

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
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Raw Bar

Cherry Clam Tomato & Horseradish 6.50 each	Langoustine Ponzu & Pink Grapefruit 9.50 each	Red Prawns Espelette Pepper 16.00 each
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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 50.00	Royal Shellfish Platter Half Lobster, Dressed Crab, Prawns, Oysters, Cherry Clams, Mussels & Whelks 100.00
Shellfish Platter Add Half a Lobster 28.00	

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
Spiced Foie Gras Quince, Sauternes & Brioche 28.50	Sardinian Fregola Cornish Crab, Peas & Chervil 14.50
Organic Winter Leeks, Mimosa Autumn Truffle 17.50	Salt Roasted Beetroot (v) Black Fig, Goats Curd & Elderberry 14.50

Rooftop Smoked Salmon 15.75
Potato Blinis & Horseradish



Dover Sole

200z Chargrilled Béarnaise 56.00	200z Meunière Brown Butter, Lemon & Caper 56.00	Baked (Two Fillets) Cornish Crab, Fennel Barigoule 30.00
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Native Lobster

Grilled Lemon, Garlic & Almond Butter Half 28.00 / Whole 56.00	Lobster Spaghetti Tomato & Basil 32.00
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Mains

Butter Poached Smoked Haddock Roast Pumpkin & Lentil Curry 29.50	Himalayan Salt Aged Sirloin Steak Au Poivre 42.00
Traditional Fish & Chips Tartare Sauce & Mushy Peas 25.50	Baked Cornish Fish Stew Rouille & Aioli 29.00
Classic Fish Pie Haddock, Prawn & Salmon 28.00	Plaice Kiev Courgette, Capers, Almonds & Garlic 27.00
Game Pie Foie Gras, Cep, Romesco & Sesame 48.00	Squid Linguini Feta & Chorizo 26.50
Parmesan Potato Gnocchi (v) Celeriac, Beaufort & Summer Truffle 27.50	Pan-Roasted Turbot Olive Oil Mash, Langoustine Sauce 45.50

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	Sprouting Broccoli Seaweed & Olive 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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