

# BENTLEY'S

## OYSTER BAR & GRILL

### A P E R I T I F S

<b>Bloody Mary</b> Ketel One Vodka, Tomato, Caraway, Horseradish, Lemon	17.00
<b>Martini</b> Tanqueray Gin or Ketel One Vodka, Dry or Dirty, Lemon or Olive	17.00
<b>Negroni</b> Tanqueray Gin, Campari, Carpano Vermouth, Punt E Mes	17.00
<b>Espresso Martini</b> Ketel One Vodka, Mr. Black, Espresso	17.00

### C A V I A R

	10g	30g	50g
<b>Oscietra</b>	55.00	165.00	275.00
<b>Cornish</b>	60.00	180.00	300.00
<b>Iranian Beluga</b>	150.00	450.00	750.00

### R A W B A R

	each		each
<b>Cherry Clam</b> Tomato, Horseradish	6.50	<b>Red Prawns</b> Aguachile	16.00
<b>Langoustine</b> Ponzu, Pink Grapefruit	10.50	<b>Ceviche of Scallops &amp; Gurnard</b> Jalapeño, Mint	22.00

### C R U S T A C E A & M O L L U S C S

<b>Baked Scallop</b> Sorrel, Garlic & Lemon Butter	18.00 <i>per shell</i>
<b>English Shellfish Cocktail</b> Cornish Crab, Atlantic Prawns, Lobster, Brown Shrimp	29.50
<b>Cornish Dressed Crab</b> Mayonnaise	28.50
<b>Shellfish Platter</b> Oysters, Mussels, Crevettes, Clams, Whelks	50.00
<b>Royal Shellfish Platter</b> Half Lobster, Dressed Crab, Prawns, Oysters, Cherry Clams Mussels & Whelks	100.00

### S T A R T E R S

<b>Lobster Bisque</b> Brandy & Tarragon Chantilly	16.75
<b>Cornish Crab &amp; Mussel Soup</b> Coconut, Ginger, Lime	13.50
<b>Lough Neagh Smoked Eel</b> Potato Cake & Pickled Shallots	22.50
<b>Rooftop Smoked Salmon</b> Potato Blinis, Horseradish	16.75
<b>Tartare of Irish Hereford Prime Beef</b> Oyster Cream, Crispy Shallots	16.00
<b>Burrata &amp; Gooseberry (v)</b> Pickled Candied Beetroot, Almond	14.50
<b>Sherry Cured Foie Gras</b> Muscat Grape, Sauternes, Brioche	29.50
<b>Sesame Seared Tuna</b> Wasabi, Avocado & Kohlrabi	28.00

### L O B S T E R

	half	whole		
<b>Lobster A la Rousee</b> Mayonnaise	35.00	70.00	<b>Lobster Spaghetti</b> Tomato, Basil	39.00
<b>Lobster Thermidor</b>	35.00	70.00		
<b>Grilled</b> Lemon, Garlic Almond Butter	35.00	70.00		

### D O V E R S O L E

<b>Chargrilled 20oz</b> Béarnaise	59.95	<b>Meunière 20oz</b> Brown Butter, Lemon, Caper	59.95
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*Richard Corrigan's Signed Cookbook  
"The Clatter of Forks and Spoons" 30*

*For food allergies and intolerances please alert your server.  
A discretionary 15.00% service charge will be added to your bill.  
Prices are VAT inclusive. Cover charge £2.00pp.*

### M A I N S

<b>Traditional Fish &amp; Chips</b> Tartare Sauce, Mushy Peas	26.00
<b>Classic Fish Pie</b> Haddock, Prawn, Salmon	28.50
<b>Herb Crusted Rack of Lamb</b> Artichoke, Broad Bean	38.00
<b>Aubergine Ravioli</b> Courgette Flower, Goat's Curd	29.50
<b>Himalayan Salt Aged Sirloin</b> Au Poivre	44.00
<b>Baked Cornish Fish Stew</b> Rouille, Aioli	29.00
<b>Roasted Monkfish &amp; Prawn Curry</b> Lime, Coconut	39.95
<b>Pan-Seared Turbot</b> Olive Oil Mash, Langoustine Sauce	49.50
<b>Roasted Hake</b> Seashore Shells, Seaweed	29.50
<b>Fish for Two</b>	<i>market price</i>

### S I D E S

<b>Hand Cut Chunky Chips</b>	5.50	<b>Mashed Potato</b>	6.00
<b>Mushy Peas</b> Chip Shop Fritters	5.50	<b>Sprouting Broccoli</b> Seaweed, Olive Tapenade	6.50
<b>Spinach</b> Creamed or Buttered	6.50	<b>Red Butterhead Lettuce</b> White Peach, Avocado, Pomegranate	9.50
<b>Himalayan Basmati Rice</b>	6.00	<b>Pink Fir Potatoes</b> Seaweed Butter	6.00

### H O M E M A D E B R E A D

*We bake and serve three types of bread*      *We serve two types of butter*

<b>French Baguette</b>	<b>Lincolnshire Poacher</b>
<b>Irish Soda Bread</b>	<b>Seaweed &amp; Anchovy</b>
<b>Sourdough</b>	