

BENTLEY'S

OYSTER BAR & GRILL

APERITIFS

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

PETROSSIAN CAVIAR

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| Caviar accompanied with Potato Egg Salad, Blinis and Crème Fraîche | 30g | 50g |
| Ossetra Impérial <i>A Supplement of 10g Ossetra Imperial available with any dish - £60</i> | 165.00 | 275.00 |
| Beluga Royal | 450.00 | 750.00 |
| Beluga Tsar Impérial | 550.00 | 910.00 |

RAW BAR

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| Red Prawns Aguachile | 16.00 |
| Ceviche of Scallops & Gurnard Jalapeño, Mint | 22.00 |
| Langoustine Ponzu, Pink Grapefruit | 10.50 |

CRUSTACEA & MOLLUSCS

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

STARTERS

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| Lobster Bisque Brandy & Tarragon Chantilly | 16.75 |
| Andalusian Gazpacho Scallop Tartare | 26.00 |
| Lough Neagh Smoked Eel Potato Cake & Pickled Shallots | 22.50 |
| Rooftop Smoked Salmon Potato Blinis, Horseradish | 16.75 |
| Tartare of Irish Hereford Prime Beef Oyster Cream, Crispy Shallots | 16.00 |
| Burrata & Gooseberry (v) Pickled Candied Beetroot, Almond | 14.50 |
| Sherry Cured Foie Gras Muscat Grape, Sauternes, Brioche | 29.50 |
| Yellow Fin Tuna Tartare Sesame, Wasabi, Avocado | 29.50 |

NATIVE LOBSTER

| | <i>half</i> | <i>whole</i> | | |
|--|-------------|--------------|---|-------|
| Lobster A la Rousse Mayonnaise | 35.00 | 70.00 | Lobster Spaghetti Tomato, Basil | 39.00 |
| Lobster Thermidor | 35.00 | 70.00 | | |
| Grilled Lemon, Garlic Almond Butter | 35.00 | 70.00 | | |

DOVER SOLE

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| Chargrilled 20oz Béarnaise | 64.00 | Meunière 20oz Brown Butter, Lemon, Caper | 64.00 |
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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.*

MAINS

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| Traditional Fish & Chips Tartare Sauce, Mushy Peas | 26.00 |
| Classic Fish Pie Haddock, Prawn, Salmon | 28.50 |
| Daphnes Welsh Lamb Loin Kofta, Burnt Aubergine, Green Biber Pepper | 39.00 |
| Parmesan Potato Gnocchi (v) Courgette, Girolles, Summer Truffle | 29.50 |
| Himalayan Salt Aged Sirloin Au Poivre | 44.00 |
| Baked Cornish Fish Stew Rouille, Aioli | 29.00 |
| Roasted Monkfish & Prawn Curry Lime, Coconut | 39.95 |
| Pan-Seared Turbot Olive Oil Mash, Langoustine Sauce | 49.50 |
| Roasted Hake Seashore Shells, Seaweed | 29.50 |
| Fish for Two | <i>market price</i> |

SIDES

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

BENTLEY'S BAKERY

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| <i>We bake and serve two types of bread</i> | <i>We serve two types of butter</i> |
| French Baguette | Lincolnshire Poacher |
| Irish Soda Bread | Seaweed & Anchovy |