

BENTLEY'S

OYSTER BAR & GRILL

APERITIFS

Bloody Mary Ketel One Vodka, Tomato, Caraway, Horseradish & Lemon	17.00
Gibson Martini Tanqueray Gin, House-made Pearl Onion Brine & Manzanilla Sherry	17.00
Peach & Tonic Tanqueray Gin, Peach, Lime, Sage & Mediterranean Tonic	17.00
Grapefruit & Tonic Tanqueray Gin, Grapefruit, Lime, Tarragon & Indian Tonic	17.00
Italicus Spritz Italicus, Prosecco, Lime, Elderflower Soda, Mint & Olive	17.00

PETROSSIAN CAVIAR

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

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

CRUSTACEA & MOLLUSCS

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

Lobster Bisque Brandy & Tarragon Chantilly	16.75
Cornish Crab & Mussel Soup Coconut, Ginger, Lime	15.50
Lough Neagh Smoked Eel Eel 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 (v) Salt Baked Beetroots, Almond, Damson	14.50
Sherry Cured Foie Gras Quince, 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 Apple, Fennel	35.00	70.00		
Grilled Lemon, Garlic Almond Butter	35.00	70.00		

DOVER SOLE

Chargrilled 20oz Béarnaise	64.00	Meunière 20oz Brown Butter, Lemon, Capers	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

Traditional Fish & Chips Tartare Sauce, Mushy Peas	26.50
Classic Fish Pie Haddock, Prawn, Salmon	28.50
Grouse Pie Foie Gras, Duxelles, Romesco & Sesame	48.50
Potato Gnocchi (v) Pumpkin, Kale, Cep, Black 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

Hand Cut Chunky Chips	6.50	Mashed Potato	6.50
Mushy Peas Chip Shop Fritters	5.50	Runner Beans Seaweed, Olive Tapenade	6.50
Spinach Creamed or Buttered	6.50	Red Butterhead Lettuce Pear, Walnut, Pomegranate	9.50
Himalayan Basmati Rice	6.00	Pink Fir Potatoes Seaweed Butter	6.50

BENTLEY'S BAKERY

<i>We bake and serve two types of bread</i>	<i>We serve two types of butter</i>
Pan De Mie	Lincolnshire Poacher
Irish Soda Bread	Seaweed & Anchovy