

# BENTLEY'S

## OYSTER BAR & GRILL

### APERITIFS

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

### PETROSSIAN CAVIAR

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

### RAW BAR

|  |       |
|--|-------|
| <b>Red Prawns</b><br>Aguachile                             | 16.00 |
| <b>Ceviche of Scallops &amp; Gurnard</b><br>Jalapeño, Mint | 22.00 |
| <b>Langoustine</b><br>Ponzu, Pink Grapefruit               | 10.50 |
| <b>Yellow Fin Tuna Tartare</b><br>Sesame, Wasabi, Avocado  | 29.50 |

### CRUSTACEA & MOLLUSCS

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

### STARTERS

|  |       |
|--|-------|
| <b>Lobster Bisque</b><br>Brandy & Tarragon Chantilly                         | 16.75 |
| <b>Cornish Crab &amp; Mussel Soup</b><br>Coconut, Ginger, Lime               | 15.50 |
| <b>Lough Neagh Smoked Eel</b><br>Eel Cake & Pickled Shallots                 | 17.50 |
| <b>Rooftop Smoked Salmon</b><br>Potato Blinis, Horseradish                   | 19.50 |
| <b>Tartare of Irish Hereford Prime Beef</b><br>Oyster Cream, Crispy Shallots | 16.00 |
| <b>Burrata (v)</b><br>Salt Baked Beetroots, Almond, Damson                   | 14.50 |
| <b>Sherry Cured Foie Gras</b><br>Quince, Sauternes, Brioche                  | 29.50 |
| <b>Cornish Crab Fregola</b><br>Chervil                                       | 19.50 |

### NATIVE LOBSTER

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

### DOVER SOLE

|                                      |       |  |       |
|--------------------------------------|-------|--|-------|
| <b>Chargrilled 20oz</b><br>Béarnaise | 64.00 | <b>Meunière 20oz</b><br>Brown Butter, Lemon, Caper | 64.00 |
|--------------------------------------|-------|--|-------|

*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

|  |                     |
|--|---------------------|
| <b>Traditional Fish &amp; Chips</b><br>Tartare Sauce, Mushy Peas | 26.50               |
| <b>Classic Fish Pie</b><br>Haddock, Prawn, Salmon                | 28.50               |
| <b>Grouse Pie</b><br>Foie Gras, Duxelles, Romesco & Sesame       | 48.50               |
| <b>Potato Gnocchi (v)</b><br>Pumpkin, Kale, Cep, Black Truffle   | 29.50               |
| <b>Himalayan Salt Aged Sirloin</b><br>Au Poivre                  | 44.00               |
| <b>Baked Cornish Fish Stew</b><br>Rouille, Aioli                 | 29.00               |
| <b>Roasted Monkfish &amp; Prawn Curry</b><br>Lime, Coconut       | 39.95               |
| <b>Pan-Seared Turbot</b><br>Olive Oil Mash, Langoustine Sauce    | 49.50               |
| <b>Roasted Hake</b><br>Seashore Shells, Seaweed                  | 29.50               |
| <b>Fish for Two</b>  | <i>market price</i> |

### SIDES

|   |      |  |      |
|---|------|--|------|
| <b>Hand Cut Chunky Chips</b>            | 6.50 | <b>Mashed Potato</b>                                       | 6.50 |
| <b>Mushy Peas</b><br>Chip Shop Fritters | 5.50 | <b>Hispi Cabbage</b><br>Caesar Dressing, Parmesan          | 6.50 |
| <b>Spinach</b><br>Creamed or Buttered   | 6.50 | <b>Red Butterhead Lettuce</b><br>Pear, Walnut, Pomegranate | 9.50 |
| <b>Himalayan Basmati Rice</b>           | 6.00 | <b>Pink Fir Potatoes</b><br>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> |
| <b>Pan De Mie</b>                           | <b>Lincolnshire Poacher</b>         |
| <b>Irish Soda Bread</b>                     | <b>Seaweed &amp; Anchovy</b>        |