

BENTLEY'S

OYSTER BAR & GRILL

A P E R I T I F S

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

P E T R O S S I A N C A V I A R

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

R A W B A R

Red Prawns Aguachile	16.00
Ceviche of Scallops & Gurnard Jalapeño, Mint, Navel Orange	22.00
Langoustine Ponzu, Pink Grapefruit	10.50
Yellow Fin Tuna Tartare Sesame, Wasabi, Avocado	29.50

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

Baked Scallop - Sorrel, Garlic & Lemon Butter - Vadouvan Curry Butter	19.50 <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

S T A R T E R S

Shellfish Bisque Brandy & Tarragon Chantilly	16.75
Cornish Crab & Mussel Soup Coconut, Ginger, Lime	15.50
Lough Neagh Smoked Eel Eel Cake & Pickled Shallots	17.50
Rooftop Smoked Salmon Potato Blinis, Horseradish	19.50
Tartare of Irish Hereford Prime Beef Oyster Cream, Crispy Shallots	17.00
Burrata (v) Salt Baked Beetroots, Almond, Clementine	14.50
Sherry Cured Foie Gras Quince, Sauternes, Brioche	29.50
Cornish Crab Fregola Chervil	19.50

L O B S T E R

	<i>half</i>	<i>whole</i>		
Lobster A la Rouse 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		

D O V E R S O L E

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*

M A I N S

Traditional Fish & Chips Tartare Sauce, Mushy Peas	27.50
Classic Fish Pie Haddock, Prawn, Salmon	28.50
Game Bird Wellington Foie Gras, Duxelles, Romesco & Sesame	48.50
Baked Mushroom & Feta Pithivier Celeriac, Leek, Black Truffle	29.95
Himalayan Salt Aged Sirloin Au Poivre	44.00
Cornish Fish Stew Rouille, Aioli	29.00
Smoked Haddock Goan Curry Puy Lentil, Pumpkin	31.95
Pan-Seared Turbot Olive Oil Mash, Langoustine Sauce	49.50
Jansson's Temptation Roasted Cod, Belper Knolle	31.95
Day Boat Fish for Two	<i>market price</i>

S I D E S

Hand Cut Chunky Chips	6.50	Mashed Potato	6.50
Mushy Peas Chip Shop Fritters	5.50	Hispi Cabbage Caesar Dressing, Parmesan	6.50
Spinach Creamed or Buttered	6.50	Red Butterhead Lettuce Chicory, Pear, Walnut, Pomegranate	9.50
Himalayan Basmati Rice	6.00	Pink Fir Potatoes Seaweed Butter	6.50

B E N T L E Y ' S B A K E R Y

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

*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.*