

BENTLEY'S

OYSTER BAR & GRILL

LOW ABV APERITIFS

	<i>Glass</i>	<i>Bottle</i>
Wednesday's Domaine Piquant De-alcoholised Airen Blanco	6.50	39.00
Wednesday's Domaine Sanguine De-alcoholised Tempranillo	6.50	39.00
Bentlino Seedlip Grove, Bergamot Juice, Citro Strawberry, Soda		8.00
Citrus Fizz Lyre's Rhum, Graprefruit, Lemon, London Essence		8.00
Sweeter Thought Seedlip Groove, Elderflower, Cucumber, Lime, Mint		8.00
Bellino Moscato Grape Base Must, Peach Pulp		9.00

PETROSSIAN CAVIAR

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

RAW BAR

Red Prawn Pickled Rhubarb, Ginger & Coriander	16.00
Ceviche of Scallops & Gurnard Jalapeño, Mint, Blood Orange	22.00
Langoustine Ponzu, Pink Grapefruit	10.50
Yellow Fin Tuna Tartare Sesame, Wasabi, Avocado	29.50

CRUSTACEA & MOLLUSCS

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

STARTERS

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

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
--------------------------------------	-------	---	-------

*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	27.50
Classic Fish Pie Haddock, Prawn, Salmon	28.50
Game Bird Wellington Foie Gras, Duxelles, Romesco & Sesame	48.50
Parmesan Gnocchi (v) Calcots, Celeriac & Black Truffle	28.95
Himalayan Salt Aged Sirloin Au Poivre	44.00
Cornish Fish Stew Rouille, Aioli	29.00
Monkfish Cheek Goan Curry St. Austell Bay Mussels, Coconut & Lime	32.95
Pan-Seared Turbot Olive Oil Mash & Langoustine Sauce	49.50
Jansson's Temptation Roasted Cod, Belper Knolle	31.95
Market Fish for Two Brown Shrimp Butter	55.00 PP

SIDES

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	Chicory Salad 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>
Pain De Mie	Lincolnshire Poacher
Irish Soda Bread	Seaweed & Anchovy