

BENTLEY'S

APERITIFS

Bentlini 17.00 <i>Beefeater Gin, Italicus, Citro Strawberry Piper-Heidsieck</i>	Bloody Mary 17.00 <i>Absolute Elyx, Tomato, Lemon, Spice Mix</i>	Citrus Drop 17.00 <i>Ketel One Citroen, Cointreau, Lemon Sherbet Orange Bitters</i>	Negroni Chinato 17.00 <i>Barolo Chinato, Cynar, Plymouth Original Campari, House Bitter Mix</i>
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STARTERS

Cornish Crab Fregola 19.50 <i>Chervil</i>	Chargrilled White Asparagus 26.95 <i>Chilli Clams, Monk's Beard</i>
Lobster Bisque 15.95 <i>Brandy & Tarragon Chantilly</i>	Rooftop Smoked Salmon 19.50 <i>Potato Blinis, Horseradish</i>
Cornish Crab & Mussel Soup 15.50 <i>Coconut, Ginger, Lime</i>	Tartare of Irish Hereford Prime Beef 17.00 <i>Oyster Cream, Crispy Shallots</i>
Lough Neagh Smoked Eel 22.95 <i>Wye Valley Asparagus, Potato Cake</i>	Burrata (v) 14.50 <i>Blood Orange, Treviso, Hazelnuts</i>
Sherry Cured Foie Gras 29.50 <i>Rhubarb, Sauternes, Brioche</i>	

PETROSSIAN CAVIAR

Caviar accompanied with Potato Egg Salad, Blinis and Crème Fraîche

	30g	50g
Ossetra Royal	165.00	275.00
<i>A Supplement of 10g Ossetra Royal available with any dish - £60</i>		
Beluga Royal	450.00	750.00

RAW BAR

Scallop Ceviche 22.95 <i>Jalapeño, Mint, Blood Orange</i>
Langoustine 10.50 <i>Ponzu, Pink Grapefruit</i>

FISH ON THE BONE

Bentley's Fish of the Day MP <i>For Two Brown Shrimp Butter</i>
Dover Sole Chargrilled 200z 64.00 <i>Béarnaise</i>
Dover Sole Meunière 200z 64.00 <i>Brown Butter, Lemon, Caper</i>

NATIVE LOBSTER

Lobster A la Rousse 35.00 70.00 <i>Mayonnaise</i> half whole
Sautéd Lobster 70.00 <i>Ginger, Soy, Chilli</i> whole
Grilled 35.00 70.00 <i>Lemon, Garlic, Almond Butter</i> half whole
Lobster Spaghetti 39.00 <i>Tomato, Basil</i>

Please enquire
about today's specials

Join us for our next
Wine Dinner with
'Blank Canvas'
4th May, 6:30pm

SHELLFISH & PLATTERS

Baked Scallop 19.50 <i>Wild Garlic & Lemon Butter OR Vadouvan Curry Butter</i> per shell	Shellfish Platter 50.00 <i>Oysters, Mussels, Crevettes, Clams, Whelks</i>
Bentley's Shellfish Cocktail 29.50 <i>Cornish Crab, Atlantic Prawns, Lobster, Brown Shrimp</i>	Royal Shellfish Platter 100.00 <i>Half Lobster, Dressed Crab, Prawns, Oysters, Mussels, Whelks</i>
Cornish Dressed Crab 28.50 <i>Mayonnaise</i>	

MAINS

Barbecue Gurnard 28.50 <i>Café de Paris Butter, Hispi Cabbage</i>	Pan-Seared Turbot 49.50 <i>Olive Oil Mash, Langoustine Sauce</i>
Classic Fish Pie 28.50 <i>Haddock, Prawn, Salmon</i>	Cornish Fish Stew 29.00 <i>Rouille, Aioli</i>
Parmesan Gnocchi (V) 28.95 <i>White Asparagus, Pea, Wild Garlic, Morels</i>	Traditional Fish & Chips 27.50 <i>Tartare Sauce, Mushy Peas</i>
Roast Loin of Elwy Valley Lamb 41.95 <i>Sprouting Broccoli, Confit Shoulder, Salsa Verde</i>	Monkfish Goan Curry 38.50 <i>St Austell Bay Mussels, Coconut, Lime</i>
Himalayan Salt Aged Sirloin 44.00 <i>Au Poivre</i>	

SIDES

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

BENTLEY'S BAKERY

We bake and serve two types of bread:

Pain De Mie
Irish Soda Bread

We serve two types of butter:

Lincolnshire Poacher
Seaweed & Anchovy

