

OSTRA REGAL

OYSTERS

Cumbrae (SCO)
six £24.00 / dozen £48.00

Ostra Regal (IR)
six £28.00 / dozen £56.00

Jersey Rocks (ENG)
six £22.00 / dozen £44.00

Mixed oysters
with wild boar sausages
six £30.00 / dozen £60.00

Tempura fried oyster
with ponzu aioli
£5.50 each

Carlingford Rocks (NI)
six £21.50 / dozen £43.00

Suggested pairing - Nyetimber Blanc de Blancs 2014 - £21 glass / £125 bottle

CAVIAR

Platinum
20g £60.00 / 30g £90.00 / 50g £115.00

Oscietra
20g £75.00 / 30g £115.00 / 50g £190.00

Served with blinis and crème fraîche

SHELLFISH

Richmond plateau de fruits de mer
£32.00 per person
oysters, Atlantic prawns, mussels, clams, ceviche and whelks

Scott's deluxe plateau de fruits de mer
£48.00 per person
oysters, dressed crab, Atlantic prawns, king prawns, mussels, clams, ceviche and whelks

Add 20g Platinum caviar £60.00
Add half lobster £28.00

Shellfish bisque with chervil cream and cognac	£10.50	Baked spiced crab with garlic and herb toast	£17.50
Char-griddled tiger prawns with tamarind, jalapeño and lime	£16.25 / £26.50	Seared scallops in the shell with curried butter and lime	£19.50 / £32.00
Devon crab with green apple remoulade and lemon mayonnaise	£16.50	Tempura prawns with spicy cocktail sauce	£15.25
Scott's king prawn cocktail with Mary rose sauce	£15.25	Fragrant Thai mussels coconut and coriander broth	£14.00

RAW

Mixed sashimi
sea bass, salmon, yellowtail and salmon tartare
£34.00

Sea bass crudo
pickled cucumber, red chilli and citrus dressing
£15.50

Spicy salmon tartare
with avocado and lotus root crisp
£14.75

Yellowtail and salmon sashimi
with blood orange ponzu, seaweed salad and trout roe
£16.50

STARTERS

Scott's apple smoked salmon with pickled cucumber and horseradish creme fraiche	£14.75	Wild mushroom risotto rippled truffled burrata	£15.75
Butternut squash agnolotti, ricotta, brown butter and sage	£13.50 / £21.50	Roasted beetroot (v) with truffled goats' cheese, bitter leaves and Moscatel dressing	£14.75
Burrata (v) with puttanesca dressing and parmesan grissini	£14.25	Smoked mackerel pate shaved pickled fennel and seeded cracker	£15.50
Sautéed monkfish cheeks and snails bacon and bone marrow Bordelaise	£17.00	Gem heart, avocado and Roquefort salad with Champagne and hazelnut dressing	£13.50

CUMBRAE

MAINS

Fish of the day	market price		
Roasted cod cauliflower, crispy potato and chorizo dressing	£28.00	Dover sole grilled or meunière 16oz	£48.00
Blackened miso salmon pak choi, citrus dashi and sesame	£26.00	Goujons of Cornish sole with tartare sauce	£20.00
Deep-fried haddock minted crushed peas and chips	£20.00	Grilled sea bass fried shrimp, chilli and garlic	£28.00
Pan-fried skate wing xo sauce	£27.00	Monkfish and tiger prawn masala pilaf rice, coriander yoghurt, crispy onions	£27.00
Fillet of Chalkstream trout crab, charred hispi, miso and yuzu butter sauce	£28.00	Fillet of hake sautéed squid and black garlic aioli	£28.00

Roasted shellfish for two
lobster, scallops, tiger prawns with garlic butter
£90.00

Suggested pairing - Nyetimber 1086 Prestige Cuvee 2010 - £39 glass / £230 bottle

LOBSTER

Thermidor half £30.00 / whole £60.00	Grilled with garlic butter and seashore herbs half £30.00 / whole £60.00	Lobster mayonnaise half £28.00 / whole £56.00
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MEAT

Dry-aged rib eye steak Béarnaise sauce and chips £44.00	Cornish red chicken Jerusalem artichoke, leek and truffle £26.50
Roast rump of Cornish lamb with squash, kale and pickled walnut salsa verde £34.00	Slow roast Blythburgh pork belly celeriac, grilled baby gem and green apple £28.00

SIDE ORDERS

Potatoes (vg/v) chipped, mashed or buttered heritage	£5.00	Robata grilled hispi cabbage (v) labneh and harissa	£5.75
Spinach (vg/v) steamed, buttered or olive oil and garlic	£6.00	Kimchi fried Brussels sprouts (v) edamame and sesame	£5.75
Tossed garden salad (v) wild honey and herb dressing	£6.00	Rocket and parmesan salad	£6.00

Vegetarian and vegan menu available on request. (v) - vegetarian, (vg) - vegan.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Includes VAT. Vaping is not permitted.

CHEESE AND SAVOURIES

Selection of three cheeses
£13.50

Welsh rarebit
£5.50

ICE CREAMS AND SORBETS

per scoop £3.50

Ice creams
brown butter, chocolate, pistachio

Sorbets
minted lime, blood orange, coconut and Malibu

Honeycomb ice cream
with hot chocolate sauce
£9.25

DESSERTS AND PUDDINGS

Cinnamon doughnuts chocolate sauce, raspberry sauce and passionfruit curd	£9.75	Paris-Brest with pistachio ice cream and hot chocolate sauce	£12.00
Baked triple chocolate fondant with mascarpone	£12.50	White chocolate oyster shell yuzu curd, apple and shiso sorbet	£11.50
Bramley apple pie vanilla ice cream, custard or clotted cream	£9.50	Baked banoffee cheesecake	£10.50
Seasonal fruit and sorbet	£9.50	Blood orange Pavlova	£9.75

Vanilla crème brûlée
rhubarb and shortbread

£9.75

Suggested pairing - Nyetimber Cuvee Chérie - £16 glass

Chocolate truffles
£6.00

Truffle Gift Box
9 handmade truffles
£18.00

Lemon Madeleines
cooked to order
£5.50

SWEET & FORTIFIED WINES

	100ml	375ml	500ml
Moscato d'Asti - Sarocco - Piedmont, Italy 2021	£10	£28	/
Clos Uroulat - Jurançon, France 2019	£12	£35	/
Passito di Pantelleria - Ben Ryé - Donnafugata - Sicily 2020	/	£100	/
Riesling Auslese - Schloss Vollrads - Rheingau, Germany 2011	/	£95	/
Royal Tokaji Gold Label - Aszu 6 Puttonyos - Hungary 2017	£25	/	£120
	100ml	375ml	750ml
Graham's Late Bottled Vintage 2017	£10	/	£65
Graham's Tawny 20yo	£16	/	£110
Warre's Vintage 2000	£24	/	£170



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SCOTT'S
RICHMOND