

LOUËT-FEISSER

OYSTERS

Cumbræ (SCO)
six £24.00 / dozen £48.00

Mixed oysters
with spicy sausage
six £30.00 / dozen £60.00

Jersey (ENG)
six £22.50 / dozen £45.00

Louët-Feisser (NI)
six £34.00/ dozen £68.00

Carlingford dressed oyster
with pickled cucumber, apple and shiso
£5.50 each

Carlingford (NI)
six £24.00/ dozen £48.00

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
£36.00 per person
oysters, Atlantic prawns, mussels, clams, ceviche and whelks

Scott's deluxe plateau de fruits de mer
£50.00 per person
oysters, dressed crab, Atlantic prawns, king prawns, mussels, clams, ceviche and whelks

Add 20g Platinum caviar £60.00
Add half lobster mayonnaise £35.00

Griddled spiced tiger prawns £16.50 / £27.00
aji amarillo and mango, barbecued pineapple and coriander salsa

Baked spiced crab £18.50
with garlic and herb toast

Devon crab £17.50
with green apple remoulade, fennel and lemon mayonnaise

Seared scallops in the shell £19.50 / £32.00
with kimchi butter and nori Furikake

Scott's king prawn cocktail £15.75
with Marie Rose sauce

Tempura prawns £16.50
with spicy cocktail sauce

RAW

Sea bream ceviche
with aji amarillo, pomello and plantain crisps
£16.50

Salmon tartare
with avocado, chilli and garlic dressing, nori cracker
£17.00

Yellowtail and sea bream sashimi
with yuzu ponzu, ginger, spring onion and sesame
£17.50

STARTERS

Scott's smoked salmon £17.50
with English asparagus, puffed buckwheat, trout roe
and crème fraîche

Robata grilled octopus £19.75
with confit garlic aioli, 'nduja and lemon

Heritage beetroot (v) £15.75
with labneh, pickled walnut, granola and radicchio

Sautéed monkfish cheeks and snails £17.50
bacon and bone marrow Bordelaise

Risotto Primavera(v) £16.50/£23.50
with asparagus, artichoke, peas and broad beans

Pea and wild garlic soup £10.75
with whipped goat's cheese doughnut

Puglian Burrata £16.50
with aubergine caponata, basil and focaccia

CUMBRAE

MAINS

Fish of the day market price
Roasted shellfish for two £100.00
lobster, scallops, tiger prawns with garlic butter

Roasted fillet of cod £28.00
guanciale, baby gem, peas and chicken butter sauce
Pan-fried ray wing £28.00
brown butter, capers and apple vinegar

Blackened miso salmon £27.00
grilled maitake mushroom, lemongrass and citrus dashi
Seared sea bass £28.00
with aji panca and piquillo salsa, mojo verde

Deep-fried haddock £22.00
minted crushed peas and chips
Monkfish and tiger prawn masala £28.75
pilaf rice, coriander yogurt, crispy onions

Dover sole £48.00
grilled or meunière 16oz
Fillet of trout with crab £29.50
Jersey royals and wild garlic pesto

LOBSTER

Thermidor
half £35.00 / whole £70.00

Grilled
with garlic butter and seashore herbs
half £35.00 / whole £70.00

MEAT

Dry-aged rib eye steak
Béarnaise sauce and chips
£45.00

Roast chicken breast
with morels, asparagus and wild garlic
£28.50

Slow roasted pork belly
grilled baby gem and XO sauce
£28.50

SUNDAY ROAST

Roast sirloin of Black Angus beef
Yorkshire pudding, roast potatoes and
seasonal vegetables
£32.00

Subject to availability post 4pm

SIDE ORDERS

Potatoes (vg/v) £5.25
chipped, mashed or buttered heritage
Minted garden peas (v) £7.50
with buttered carrots and confit shallots

Spinach (vg/v) £6.00
steamed, buttered or olive oil and garlic
Barbecued hispi cabbage £7.75
with tamarind yoghurt, crispy chilli and garlic dressing

Tossed garden salad (v) £6.25
wild honey and herb dressing
Italian leaves (v) £7.75
garlic and parmesan dressing and lemon pangratatto

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.

SELECTION OF THREE CHEESES

with biscuits and homemade chutney

£13.50

ICE CREAMS AND SORBETS

per scoop £3.50

Ice creams

pistachio, chocolate, coconut and passion fruit

Sorbets

lemon, raspberry, mango

Honeycomb ice cream

with hot chocolate sauce

£9.50

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
Vanilla crème brûlée poached rhubarb and shortbread	£11.50	Amalfi lemon lemon curd, mascarpone and lemon sorbet	£11.50
Seasonal fruit and sorbet	£10.50	Raspberry baked Alaska	£12.50

HOMEMADE PETIT FOURS

Chocolate truffles
£6.00

Lemon Madeleines
cooked to order
£6.00

Truffle Gift Box
9 handmade truffles
£18.00

SWEET & FORTIFIED WINES

	100ml	375ml	500ml
Moscato d'Asti - Sarocco - Piedmont, Italy 2023	£10	£28	/
Clos Uroulat - Jurançon, France 2020	£12	£35	/
Château La Fleur d'Or - Sauternes, France 2016	£14	/	/
Royal Tokaji - 6 Puttonyos Aszu - Tokaj, Hungary 2017	£26	/	£130
Passito di Pantelleria - Ben Ryé - Donnafugata - Sicily 2021	/	£100	/
	100ml	375ml	750ml
Graham's Late Bottled Vintage Port 2017	£10	/	£65
Graham's Tawny Port 20yo	£16	/	£110



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SCOTT'S
RICHMOND