

LOCH RYAN NATIVE

OYSTERS

Spéciales de Claire (FR)
six £36.00/ dozen £72.00

Achill Rocks (IRL)
six £26.00 / dozen £52.00

Loch Ryan Native (SCO)
six £38.00/ dozen £76.00

Carlingford (NI)
six £25.00 / dozen £50.00

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

Jersey (ENG)
six £24.00 / dozen £48.00

CAVIAR

Platinum
20g £65.00 / 30g £95.00 / 50g £150.00

Oscietra
20g £80.00 / 30g £120.00 / 50g £195.00

Served with blinis and crème fraîche

SHELLFISH

Richmond plateau de fruits de mer
£36.00 per person
oysters, Atlantic prawns, mussels, clams, salmon tartar and whelks

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

Add 20g Platinum caviar £65.00
Add half lobster mayonnaise £35.00

Griddled tiger prawns £16.50 / £27.00
spicy peanut and coconut sauce, apple, coriander and lime

Baked spiced crab £19.50
garlic and herb toast

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

Seared scallops in the shell £19.50 / £32.00
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 bass ceviche
with tiger's milk and fried plantain crisps
£16.50

Spicy salmon tartare
avocado, chilli and garlic dressing, sesame crisps
£17.00

Yellowtail and salmon sashimi
ginger and lime buttermilk chilli and pickled kohlrabi
£18.50

STARTERS

Scott's smoked salmon
pickled cucumber, shallots and horseradish crème fraîche
£17.50

Robata grilled octopus £19.75
nduja, confit garlic aioli and padrón peppers

Delica pumpkin risotto (v) £17.50/£25.50
with brown butter and toasted seeds

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

Puglian Burrata (v) £16.50
pepperonata and focaccia crisp

Cep and ricotta agnolotti £17.50/£24.50
with parmesan and sage

Heritage beetroot (v) £16.50
black garlic hummus, pomegranate, fried chickpeas and baby kale

ACHILL ROCKS

MAINS

Fish of the day
market price

Dover sole £48.00
grilled or meunière 16oz

Pan-fried skate wing £29.00
with brown butter, apple vinegar and capers

Blackened miso salmon £28.50
grilled maitake mushroom, lemongrass and citrus dashi

Roasted fillet of sea bream £28.00
with Sicilian caponata

Deep-fried haddock £24.00
minted crushed peas and chips

Monkfish and tiger prawn masala £30.00
pilaf rice, coriander yoghurt, crispy onions

Roasted fillet of cod £28.00
crispy chorizo potato and cauliflower puree

Fillet of hake £32.00
braised octopus, potato, olives, capers and datterini tomatoes

LOBSTER

Roasted lobster
with chilli, ginger and coriander butter and chips
half £35.00 / whole £70.00

Roasted shellfish for two
lobster, scallops, tiger prawns with garlic butter
£100.00

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

MEAT

Cornish Red chicken breast
confit wing, roasted carrot and tarragon jus
£28.50

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

Confit duck leg
Toulouse sausage and white bean cassoulet
£28.50

SUNDAY ROAST

Roast sirloin of Black Angus beef
Yorkshire pudding, roast potatoes and seasonal vegetables
£34.50

Subject to availability post 4pm

SIDE ORDERS

Fried Brussels sprouts
kimchi dressing, edamame and sesame
£6.75

Potatoes (vg/v) £6.00
chipped or mashed

Buttered hispi cabbage (v) £6.25
with confit shallots and sourdough crumb

Spinach (vg/v) £6.75
steamed, buttered or olive oil and garlic

Buttered Pink Fir potatoes (v) £6.00

Tossed garden salad (v) £6.25
wild honey and herb dressing

Endive, pear and walnuts (v) £6.75
white balsamic dressing

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, mint chocolate chip, coconut and passion fruit

Sorbets

lemon, mango, clementine and shiso

Honeycomb ice cream

with hot chocolate sauce

£9.50

DESSERTS AND PUDDINGS

Cinnamon doughnuts

chocolate sauce, raspberry sauce and yuzu curd

£9.75

Paris-Brest

with pistachio ice cream and hot chocolate sauce

£12.00

Hazelnut crunch bar

with crème fraîche

£12.00

Yuzu posset

with clementine and shiso sorbet

£11.50

Seasonal fruit plate

with sorbet

£11.50

Cox's pippin and bramley apple pie

with vanilla ice cream, clotted cream or custard

£11.50

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

Moscato d'Asti - Sarocco - Piedmont, Italy 2023

100ml 375ml 500ml

£10 £28 /

Clos Uroulat - Jurançon, France 2021

£13 £39 /

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 /

Graham's Late Bottled Vintage Port 2017

100ml 375ml 750ml

£10 / £65

Graham's Tawny Port 20yo

£16 / £110

Graham's Quinta dos Malvedos Vintage Port

/ £70 /



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SCOTT'S

RICHMOND