

## 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

Portland 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 £16.50  
with Marie Rose sauce

Tempura prawns £17.00  
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  
miso and sesame dressing  
£16.50

### 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  
blood orange, Italian winter leaves, shaved fennel, Aleppo pepper

Wild mushroom 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 £49.00  
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

Pan-seared fillet of sea bream £28.00  
with grilled peppers, olives, capers and basil

Deep-fried haddock £24.00  
minted crushed peas and chips

Kashmiri Monkfish and tiger prawn masala £30.00  
with cashew, coriander and pilaf rice

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

Fillet of hake £29.50  
with Portland crab, spiced lentils and wilted baby spinach

### 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

Fillet of beef Rossini  
foie gras, Madeira sauce and straw potatoes  
£58.00

Heritage West Country  
dry-aged rib eye steak  
Béarnaise sauce and chips  
£47.00

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

Confit duck leg  
Toulouse sausage and white bean cassoulet  
£29.50

### SUNDAY ROAST

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

Subject to availability post 4pm

### SIDE ORDERS

Potatoes (vg/v) £6.50  
chipped or mashed

Fried Brussels sprouts £6.75  
kimchi dressing, edamame and sesame

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

Buttered Pink Fir potatoes (v) £6.50

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

Buttered winter greens (v) £6.50  
with confit shallots

*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

£14.75

### Cropwell Bishop Stilton

with spiced pear and onion chutney, walnut biscuit

£13.75

## ICE CREAMS AND SORBETS

per scoop £3.50

### Ice creams

pistachio, gingerbread, passionfruit

### Sorbets

lemon, mango, clementine and shiso

### Honeycomb ice cream

with hot chocolate sauce

£9.50

## DESSERTS AND PUDDINGS

### Christmas pudding fondant

with Bailey's custard and vanilla ice cream

£13.50

### Cinnamon doughnuts

chocolate sauce, raspberry sauce and yuzu curd

£10.50

### Paris-Brest

with pistachio ice cream and hot chocolate sauce

£12.50

### Chocolate and clementine yule log

with clementine sorbet

£12.00

### Yuzu posset

with clementine and shiso sorbet

£12.00

### 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

£7.00

### Lemon Madeleines

cooked to order

£6.75

### 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 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	/

	100ml	375ml	750ml
Graham's Late Bottled Vintage Port 2017	£10	/	£65
Graham's Tawny Port 20yo	£16	/	£110
Graham's Quinta dos Malvedos Vintage Port	/	£70	/

## DESSERT COCKTAILS

### Last Word

Tanqueray Gin, Luxardo Maraschino,  
Green Chartreuse, Lime

£14

### Brandy Alexander

Remy Martin VSOP cognac, Crème de  
Cacao, Cream, Nutmeg

£13

### Grasshopper

Crème de Menthe, Crème de Cacao,  
Cream

£12



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SCOTT'S  
RICHMOND