

SPÉCIALES DE CLAIRE

OYSTERS

Spéciales de Claire (FR)
six £37.00/ dozen £74.00

Dressed Carlingford Oyster
Analfi lemon, cucumber and jalapeño
each £6.50

Achill Rocks (IRL)
six £32.00 / dozen £64.00

Carlingford (NI)
six £28.00 / dozen £56.00

Mixed oysters
spicy sausage
six £32.00 / dozen £64.00

Jersey (ENG)
six £27.00 / dozen £54.00

CAVIAR

Served with blinis and crème fraîche

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

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

SHELLFISH

Richmond plateau de fruits de mer
oysters, Atlantic prawns, mussels, clams, sea bass ceviche and whelks
£39.00 per person

Scott's deluxe plateau de fruits de mer
oysters, dressed crab, Atlantic prawns, king prawns, mussels, clams,
sea bass ceviche and whelks
£54.00 per person

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

Griddled tiger prawns £19.00/ £29.00
charred jalapeño and lime dressing

Baked spiced crab £21.50
garlic and herb toast

Portland crab £19.50
green apple remoulade, fennel and lemon mayonnaise

Seared scallops in the shell £22.00 / £35.00
kimchi butter and nori Furikake

Scott's king prawn cocktail £17.00
Marie Rose sauce

Tempura prawns £18.00
spicy cocktail sauce

RAW

Sea Bass and bluefin tuna ceviche
aji Amarillo and plantain crisps
£17.00

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

Tuna tataki
mandarin and yuzu ponzu, wasabi mayonnaise
£22.00

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

Morel mushroom and wild garlic risotto (v) £22.00/£33.00
Parmigiano Reggiano

Sautéed monkfish cheeks and snails £19.00
bacon and bone marrow Bordelaise

Buffalo mozzarella £17.50
Parma ham, cantaloupe melon and rocket

Garden pea and wild garlic soup (v) £12.50
Parmesan gougère

English asparagus £22.50
Portland crab, lemon mayonnaise and pickled cucumber

ACHILL ROCKS

MAINS

Fish of the day
market price

Dover sole £49.00
grilled or meunière 16oz

Whole roasted John Dory £38.00
miso and yuzu kosho butter

Blackened miso salmon £29.50
grilled maitake mushroom, lemongrass and citrus dashi

Fillet of halibut £38.50
Portland crab, Datterini tomato vierge and basil

Deep-fried haddock £25.00
minted crushed peas and chips

Kashmiri Monkfish and tiger prawn masala £32.00
cashew, coriander and pilaf rice

Roasted fillet of cod £30.00
grilled baby gem, crispy pancetta, lemon and chervil butter

Pan-fried fillet of hake £32.00
Thai spiced mussel broth, Asian greens

LOBSTER

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

Roasted shellfish for two
lobster, scallops, tiger prawns
with garlic butter
£110.00

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

MEAT

Grilled lamb cutlets
English asparagus, lamb belly croquette, wild garlic and
minted jus
£48.00

Roast Cornish chicken breast
asparagus, morel mushrooms, wild garlic and chicken
butter sauce
£32.00

Charcoal grilled Black Angus sirloin steak
Béarnaise sauce and chips
£52.00

SIDE ORDERS

Potatoes (vg/v) £6.75
chipped, mashed or heritage

Baby gem salad (v) £9.75
anch dressing, pickled shallots and sourdough croutons

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

Mixed tomatoes £9.50
pickled shallots and chive

Buttered English peas £6.75
confit shallots and bacon

Coal roasted carrots (v) £6.50
citrus labneh, pomegranate and pistachio dukkah

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

£15.75

ICE CREAMS AND SORBETS

per scoop £3.50

Ice creams

pistachio, chocolate, passionfruit

Sorbets

lemon, mango, Champagne and raspberry

Honeycomb ice cream

hot chocolate sauce

£9.75

DESSERTS AND PUDDINGS

Cinnamon doughnuts chocolate sauce, raspberry sauce and yuzu curd	£11.50	Paris-Brest pistachio ice cream and hot chocolate sauce	£13.00
Seasonal fruit plate sorbet	£11.50	Strawberry and lime Pavlova strawberry ice cream	£13.00
Raspberry and Vanilla Mille-feuille Champagne & raspberry sorbet	£12.50	White chocolate and vanilla mousse poached Yorkshire rhubarb	£12.00

HOMEMADE PETIT FOURS

Chocolate truffles
£7.00

Lemon Madeleines
cooked to order
£6.75

Truffle Gift Box
9 handmade truffles
£18.00

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

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 2019	£10	/	£65
Graham's Tawny Port 20yo	£16	/	£110
Graham's Quinta dos Malvedos Vintage Port	/	£70	/



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SCOTT'S
RICHMOND