

CARLINGFORD ROCKS

GILLARDEAU

OYSTERS

Gillardeau (FR)

six £38.00/ dozen £76.00

Dressed Carlingford Oyster

Amalfi 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

Perfectly paired with Nyetimber Blanc de Blancs 2016 - £23 glass/ £132 bottle

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

PLATEAU FRUITS DE MER

Richmond

oysters, Atlantic prawns, mussels, clams,

sea bass ceviche and whelks

£39.00 per person

Scott's

oysters, dressed crab, Atlantic prawns, king prawns,

mussels, clams,sea bass ceviche and whelks

£54.00 per person

Deluxe

oysters, dressed crab, Atlantic prawns, king prawns,

mussels, clams, sea bass ceviche and whelks, half lobster

£89.00 per person

Add 20g Imperial caviar £65.00

RAW

Sea Bass and bluefin tuna ceviche

Aji Amarillo and plantain crisps

£17.00

Salmon tartare

avocado, mango, citrus and soy dressing, sesame cracker

£17.00

Tuna tataki

miso and sesame dressing,

spring onion and chilli

£19.50

STARTERS

Scott's smoked salmon

£17.50

horseradish crème fraîche, pickles and dill

Puglian Burrata (v)

£18.50

delica pumpkin, radicchio, toasted seeds and balsamic dressing

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

avocado, brown crab mayonnaise, Melba toast and fine herb salad

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

Robata grilled octopus

£19.75

nduja, confit garlic aioli and padrón peppers

Wild mushroom risotto

£21.00/£31.50

Parmigiano Reggiano

Sautéed monkfish cheeks and snails

£19.00

bacon and bone marrow Bordelaise

Butternut squash agnolotti

£18.50/27.75

Parmesan and crispy sage

Slow roasted tomato soup

£12.50

spiced Welsh rarebit

Mixed beetroot

£15.50

labneh, walnut granola and pickled walnut ketchup

CARLINGFORD ROCKS

ACHILL ROCKS

MAINS

Fish of the day
market price

Dover sole grilled or meunière 16oz	£49.00	Seared sea bass miso yuzu kosho butter and chives	£31.00
Pan-fried Brixham skate wing peppercorn sauce	£32.00	Fillet of halibut sautéed ceps, buttered leeks and cep velouté	£38.50
Deep-fried haddock minted crushed peas and chips	£25.00	Kashmiri Monkfish and tiger prawn masala cashew, coriander and pilaf rice	£32.00
Fillet of cod sautéed chorizo, potato rosti and cauliflower purée	£32.00	Pan-fried fillet of hake grilled squid, romesco sauce, garlic, parsley and olive oil	£30.00

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
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Perfectly paired with 1086 by Nyetimber 2013 - £45 glass/ £270 bottle

MEAT

Roasted rump of Oxfordshire lamb squash, courgettes, green sauce and roasted tomato and rosemary jus £48.00	Charcoal grilled Black Angus sirloin steak Béarnaise sauce and chips £52.00
Roasted Devonshire chicken cranberry and sage stuffed thigh, buttered hispi cabbage, crispy potato and caramelised shallot £30.00	

SIDE ORDERS

Potatoes (vg/v) chipped, mashed or heritage £6.75	Baby gem salad (v) ranch dressing, pickled shallots and sourdough croutons £9.75
Spinach (vg/v) steamed, buttered or olive oil and garlic £6.75	Gem heart salad (v) Champagne and herb vinaigrette £6.50
Kimchi fried Brussels sprouts edamame and sesame seeds £7.75	Roasted squash (v) toasted hazelnuts, brown butter and sage £7.00

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.

JERSEY ROCKS

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SELECTION OF THREE CHEESES

with biscuits and homemade chutney
£15.75

ICE CREAMS AND SORBETS

per scoop £3.50

Sorbets	Honeycomb ice cream	Ice creams
lemon, clementine and shiso, coconut and lime	hot chocolate sauce	pistachio, stracciatella, blackberry ripple
	£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
Golden pineapple tropical fruits, coconut and lime sorbet	£13.50	Yuzu posset clementine and shiso sorbet	£13.50
Chocolate and hazelnut delice coffee and lime syrup	£15.00	Cox’s pippin and bramley apple pie choice of custard, clotted cream or vanilla ice cream	£15.00
Crème caramel sable biscuit	£12.00	Mango and passionfruit cheesecake	£14.00

HOMEMADE PETIT FOURS

Chocolate truffles £7.00	Lemon Madeleines cooked to order £6.75	Truffle Gift Box 9 handmade truffles £18.00
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DESSERT COCKTAILS

Scott’s Punch Cîroc Vodka, Strawberries, Oats, Cacao, Strawberry Ice cream £12	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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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

