

SCOTT'S

RICHMOND



GILLARDEAU

OYSTERS

Gillardeau (FR)
six £38.00 / dozen £76.00

Dressed Carlingford Oyster
blood orange aguachile, pickled fennel
each £6.50

Dorset rocks (ENG)
six £32.00 / dozen £64.00

Carlingford
six £32.00 / dozen £64.00

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 2017- £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

Chalkstream trout tartare

avocado and spring onion, chilli and garlic dressing, sesame cracker
£17.50

Tuna tataki

wasabi and shiso ponzu, smoked bonito aioli and seaweed salad
£19.75

STARTERS

Hot smoked trout	£17.50	Puglian Burrata (v)	£18.50
horseradish buttered pink fir potatoes, crispy bacon and land cress		blood orange, pickled chilli, shaved fennel and pink radicchio	
Griddled tiger prawns	£19.00 / £29.00	Baked spiced crab	£21.50
pineapple, chilli and coriander		garlic and herb toast	
Portland crab	£19.50	Seared scallops in the shell	£22.00 / £35.00
avocado, brown crab mayonnaise, Melba toast and fine herb salad		kimchi butter and nori Furikake	
Scott's king prawn and avocado cocktail	£17.00	Tempura prawns	£18.00
Marie Rose sauce		spicy cocktail sauce	
Robata grilled octopus	£19.75	Wild mushroom risotto	£21.00 / £31.50
nduja, confit garlic aioli and padrón peppers		Parmigiano Reggiano	
Sautéed monkfish cheeks and snails	£19.00	Baked Roscoff onion and goat's cheese Tarte Tatin	£18.75
bacon and bone marrow Bordelaise		hazelnuts, frisee, truffled honey dressing	
Caramelised Jerusalem artichoke soup	£12.50	Mixed beetroot	£15.50
truffled parmesan gougère		labneh, walnut granola and pickled walnut ketchup	

DORSET ROCKS

MAINS

Fish of the day
market price

Dover sole grilled or meunière 16oz	£51.00	Seared sea bass miso yuzu kosho butter and chives	£32.00
Pan-fried skate wing brown butter, lemon and capers	£32.00	Fillet of halibut Portland crab, grilled hispi cabbage and shellfish sauce	£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 braised tomato and octopus ragu, straw potatoes	£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

JERSEY ROCKS

MEAT

Roasted Devonshire chicken miso and violina squash puree, trompette mushrooms, chicken and shiso jus £30.00
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Charcoal grilled Black Angus sirloin steak Béarnaise sauce and chips £52.00	Iberico pork chop peperonata and Pedro Ximénez sherry dressing £48.00
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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	£7.00	Rocket and parmesan salad (v) balsamic dressing	£9.75
Kimchi fried Brussels sprouts edamame and sesame seeds	£7.75	Baked cauliflower cheese (v)	£7.75

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 £3.75

Sorbets

lemon, coconut and lime, blood orange

Honeycomb ice cream

hot chocolate sauce

£9.75

Ice creams

pistachio, rhubarb ripple, chocolate

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

Cox's pippin and bramley apple pie

choice of custard, clotted cream or vanilla ice cream

£15.00

Chocolate and hazelnut delice

£15.00

Mango and passionfruit cheesecake

£14.00

Pavlova

poached Yorkshire rhubarb

£14.00

Vanilla Panna cotta

blood orange sorbet

£13.50

HOMEMADE PETIT FOURS

Chocolate truffles

£7.00

Lemon Madeleines

cooked to order

£6.75

Truffle Gift Box

9 handmade truffles

£18.00

DESSERT COCKTAILS

Sazerac

Rémy Martin VSOP cognac, Bulleit Rye
whiskey, Peychaud's bitters, Sugar, Absinthe

£16

Brandy Alexander

Courvoisier 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

£18 / £110

Graham's Quinta dos Malvedos Vintage Port

/ £70 /



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