

## GILLARDEAU

## OYSTERS

Gillardeau (FR)  
six £38.00/ dozen £76.00

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

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

Carlingford (IRL)  
six £32.00 / dozen £64.00

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

## 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<br>horseradish buttered pink fir potatoes, crispy bacon and land cress | £17.50         | Puglian Burrata (v)<br>blood orange, pickled chilli, shaved fennel and pink radicchio           | £18.50          |
| Griddled tiger prawns<br>pineapple, chilli and coriander                                | £19.00/ £29.00 | Baked spiced crab<br>garlic and herb toast                                                      | £21.50          |
| Portland crab<br>avocado, brown crab mayonnaise, Melba toast and fine herb salad        | £19.50         | Seared scallops in the shell<br>kimchi butter and nori Furikake                                 | £22.00 / £35.00 |
| Scott's prawn cocktail<br>Marie Rose sauce                                              | £17.50         | Tempura prawns<br>spicy cocktail sauce                                                          | £18.00          |
| Robata grilled octopus<br>romesco sauce, Pink Fir potatoes and salsa verde              | £19.75         | Wild mushroom risotto<br>Parmigiano Reggiano                                                    | £21.00/£31.50   |
| Sautéed monkfish cheeks and snails<br>bacon and bone marrow Bordelaise                  | £19.00         | Baked Roscoff onion and goat's cheese Tarte Tatin<br>hazelnuts, frisee, truffled honey dressing | £18.75          |
| Curried parsnip soup<br>fried onion pakora                                              | £12.50         | Mixed beetroot<br>labneh, walnut granola and pickled walnut ketchup                             | £15.50          |

## DORSET ROCKS

## MAINS

Fish of the day  
market price

|                                                                      |        |                                                                                                            |        |
|----------------------------------------------------------------------|--------|------------------------------------------------------------------------------------------------------------|--------|
| Dover sole<br>grilled or meunière 16oz                               | £51.00 | Seared sea bass<br>miso yuzu kosho butter and chives                                                       | £32.00 |
| Portland crab linguini<br>chilli, garlic and datterini tomatoes      | £34.00 | Fillet of halibut<br>brown shrimp, cucumber and chives, Champagne<br>velouté and whipped Pink Fir potatoes | £39.50 |
| Deep-fried haddock<br>minted crushed peas and chips                  | £25.00 | Kashmiri Monkfish and tiger prawn masala<br>cashew, coriander and pilaf rice                               | £32.00 |
| Fillet of cod<br>sautéed chorizo, potato rosti and cauliflower purée | £32.00 | Pan-fried fillet of hake<br>braised white beans, cavolo nero, pancetta and chicken butter sauce            | £34.00 |

## 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

## MEAT

Roasted Devonshire chicken  
miso and violina squash purée,  
trompette mushrooms, chicken and shiso jus  
£30.00

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

Iberico pork chop  
peperonata and Pedro Ximénez sherry dressing  
£48.00

## SIDE ORDERS

|                                                                                  |       |                                                                               |       |
|----------------------------------------------------------------------------------|-------|-------------------------------------------------------------------------------|-------|
| Potatoes (vg/v)<br>chipped, mashed or heritage                                   | £6.75 | Baby gem salad (v)<br>ranch dressing, pickled shallots and sourdough croutons | £9.75 |
| Spinach (vg/v)<br>steamed, buttered or olive oil and garlic                      | £7.00 | Rocket and parmesan salad (v)<br>balsamic dressing                            | £9.75 |
| Grilled hispi cabbage<br>bagna cauda, shaved parmesan and sourdough bread crumbs | £7.75 | Fried Jerusalem artichokes (v)<br>spring onion and hot honey dressing         | £7.50 |

*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.*