

GILLARDEAU

OYSTERS

Gillardeau (FR)
six £38.00/ dozen £76.00

Dressed Carlingford Oyster (IRL)
yuzu kosho ponzu, cucumber
each £6.50

Achill rocks (IRE)
six £34.00 / dozen £68.00

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 ceviche
Aji amarillo, coriander and plantain crisps
£17.00

Chalkstream trout tartare
avocado and spring onion, chilli and garlic dressing, sesame cracker
£18.50

Yellowtail sashimi
yuzu, mirin and chilli dressing, wakame seaweed and sesame
£21.00

STARTERS

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|--|----------------|---|-----------------|
| In-house hot smoked trout asparagus, shaved fennel and green goddess dressing | £18.25 | Buffalo mozzarella Marinda tomatoes, coppa ham and ripped basil | £19.50 |
| Griddled tiger prawns pineapple, chilli and coriander | £20.00/ £32.00 | Baked spiced crab garlic and herb toast | £23.00 |
| Portland crab avocado, brown crab mayonnaise, Melba toast and fine herb salad | £21.00 | Seared scallops in the shell kimchi butter and nori Furikake | £22.00 / £35.00 |
| Scott's prawn cocktail Marie Rose sauce | £18.00 | Tempura prawns spicy cocktail sauce | £18.75 |
| Robata grilled octopus aioli, Pink Fir potatoes, smoked paprika and padron peppers | £19.75 | Asparagus, pea and broad bean risotto Parmigiano Reggiano | £22.00/£35.00 |
| Sautéed monkfish cheeks and snails bacon and bone marrow Bordelaise | £20.00 | English asparagus deep-fried crispy egg and wild garlic aioli | £19.50 |
| Minted spring pea soup cured ham and parmesan straw | £12.50 | Torched smoked eel toasted focaccia, pickled beetroot, horseradish and chives | £18.50 |

ACHILL ROCKS

MAINS

Fish of the day
market price

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|--|--------|--|--------|
| Dover sole grilled or meunière 16oz | £51.00 | Seared sea bass miso yuzu kosho butter and chives | £33.00 |
| Portland crab linguini chilli, garlic and datterini tomatoes | £34.00 | Fillet of halibut English asparagus, Jersey Royal potatoes, lemon and chive butter sauce | £39.50 |
| Deep-fried haddock minted crushed peas and chips | £26.00 | Kashmiri Monkfish and tiger prawn masala cashew, coriander and pilaf rice | £33.00 |
| Fillet of cod Romana zucchini, datterini tomato and artichoke sauce vierge | £33.00 | Fillet of hake slow roasted peppers, octopus and 'nduja croquette and wild garlic aioli | £32.00 |

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 breast
pressed thigh, asparagus, Roscoff onion and wild garlic
£32.00

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

Iberico pork chop
braised mixed beans and salsa verde
£48.00

SIDE ORDERS

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|--|-------|--|-------|
| Potatoes (vg/v) chipped, mashed or heritage | £7.00 | Baby gem salad (v) ranch dressing, pickled shallots and sourdough croutons | £9.75 |
| Spinach (vg/v) steamed, buttered or olive oil and garlic | £7.25 | Rocket and parmesan salad (v) balsamic dressing | £9.75 |
| Buttered peas and gem lettuce confit shallots and pancetta | £7.75 | Roasted carrots (v) labneh and hot honey dressing | £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.