

GILLARDEAU

OYSTERS

Gillardeau (FR)
six £38.00/ dozen £76.00

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

Lindisfarne (ENG)
six £33.00 / dozen £66.00

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 fraiche

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, chilli and garlic dressing, taro root crisps
£19.50

Yellowtail sashimi
plum, compressed cucumber, and shiso ponzu dressing
£21.50

STARTERS

Hot-smoked trout £18.25
beetroot, radish, crispy potato, horseradish creme fraiche and
cured egg yolk

Buffalo mozzarella £19.50
Marinda tomatoes, coppa ham and ripped basil

Griddled tiger prawns £21.00/ £32.50
harissa butter and lime

Baked spiced crab £23.00
garlic and herb toast

Portland crab £21.00
avocado, brown crab mayonnaise, Melba toast and fine herb salad

Seared scallops in the shell £22.00 / £35.00
kimchi butter, nori and sesame furikake

Scott’s prawn cocktail £18.00
Marie Rose sauce

Tempura prawns £18.75
spicy cocktail sauce

Grilled octopus £19.75
white bean and confit garlic puree, friggitelli peppers, tomato and
preserved lemon

Girolle and zucchini risotto £22.00/£35.00
Gorgonzola and ripped zucchini flowers

Sautéed monkfish cheeks and snails £20.00
bacon and bone marrow Bordelaise

Tempura courgette flower £16.75
stuffed with ricotta, roasted summer squash puree and basil

Chilled tomato gazpacho £14.50
Atlantic prawns, basil and chilli oil

Robata grilled Sardines £16.50
calabrian chilli and salsa verde

LINDISFARNE

MAINS

Fish of the day
market price

Dover sole £51.00 Seared sea bass £33.00
grilled or meunière 16oz miso yuzu kosho butter and chives

Portland crab linguini £34.00 Fillet of halibut £39.50
chilli, garlic and datterini tomatoes warm tartare sauce and buttered Kentish leeks

Deep-fried haddock £26.00 Kashmiri Monkfish and tiger prawn masala £33.00
minted crushed peas and chips cashew, coriander and pilaf rice

Fillet of Chalkstream Trout £32.50 Baked fillet of John dory £36.00
Dorset cockles, broad beans, yuzu and miso butter sauce grilled squid, Provencale vegetables and Sungold tomato dressing

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
sautéed girolles, leeks, cauliflower puree with a
roasted chicken and thyme sauce
£32.00

British heritage sirloin steak
Béarnaise sauce and chips
£52.00

Roast rump of Cornish lamb
courgette and basil puree, grilled gem lettuce,
new season garlic sauce
£48.00

SIDE ORDERS

Potatoes (vg/v) £7.00 Baby gem salad (v) £9.75
chipped, mashed or heritage ranch dressing, pickled shallots and sourdough croutons

Spinach (vg/v) £7.25 Mixed tomato salad (v) £12.50
steamed, buttered or olive oil and garlic pickled shallots & chives

Tarragon buttered summer vegetables £7.75 Chargrilled runner beans (v) £7.75
flaked almonds and lemon

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	Honeycomb ice cream	Ice creams
cherry and lemonade, apple & mint, raspberry & lemon verbena	hot chocolate sauce	pistachio, blackberry ripple, milk
	£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 fruits with sorbet	£14.50	Greengage & almond tart with blackberry ripple ice cream	£15.00
Amedei chocolate mousse with cherries and milk ice cream	£15.00	Peach Melba Pavlova	£14.00
Silent pool gin and lemon posset twinkle sorbet	£14.00	Raspberry Mille-Feuille raspberry & lemon verbena sorbet	£15.00

HOMEMADE PETIT FOURS

Chocolate truffles Salted caramel & Hazelnut praline £7.00	Lemon Madeleines cooked to order £6.75	Truffle Gift Box 9 handmade truffles £18.00
---	--	---

DESSERT COCKTAILS

Sazerac	Brandy Alexander	Bijou
Rémy Martin VSOP cognac, Bulleit Rye whiskey, Peychaud's bitters, Sugar, Absinthe £16	Courvoisier VSOP cognac, Crème de Cacao, Cream, Nutmeg £13	Silent Pool gin, Green Chartreuse, sweet vermouth, orange bitters £15

SWEET & FORTIFIED WINES

	100ml	375ml	500ml
Moscato d'Asti - Sarocco - Piedmont, Italy 2025	£10	£28	/
Clos Uroulat - Jurançon, France 2021	£13	£39	/
Château La Fleur d'Or - Sauternes, France 2016	£15	/	/
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 2020	£10	/	£65
Graham's Tawny Port 20yo	£18	/	£110
Graham's Quinta dos Malvedos Vintage Port	/	£70	/



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.

SCOTT'S
RICHMOND

