

GILLARDEAU

OYSTERS

Gillardeau (FR) six £39.00/ dozen £78.00	Dressed Carlingford Oyster (IRL) yuzu kosho ponzu, cucumber each £6.75	Lindisfarne (ENG) six £34.00 / dozen £68.00
Carlingford (IRL) six £33.00 / dozen £66.00	Mixed oysters spicy sausage six £33.00 / dozen £66.00	Jersey (ENG) six £28.00 / dozen £56.00

Suggested Pairing - Scott's Vesper Martini - Sipsmith Gin & Barley Vodka, Tempus Fugit Kina - £16.50

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
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Add a shot of frozen Sipsmith Barley Vodka 50ml- £12

PLATEAU FRUITS DE MER

Richmond	Scott's	Deluxe
oysters, Atlantic prawns, mussels, clams, sea bass ceviche and whelks £40.00 per person	oysters, dressed crab, Atlantic prawns, king prawns, mussels, clams, sea bass ceviche and whelks £56.00 per person	oysters, dressed crab, Atlantic prawns, king prawns, mussels, clams, sea bass ceviche and whelks, half lobster £90.00 per person

Add 20g Imperial caviar £65.00

RAW

Chalkstream trout tartare avocado, chilli and garlic dressing, taro root crisps £19.75	Sea Bass ceviche Aji amarillo, coriander and plantain crisps £18.50	Yellowtail sashimi plum, compressed cucumber, and shiso ponzu dressing £21.75
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STARTERS

Hot-smoked trout beetroot, radish, crispy potato, horseradish creme fraîche and cured egg yolk	£18.50	Buffalo mozzarella Marinda tomatoes, coppa ham and ripped basil	£19.50
Griddled tiger prawns harissa butter and lime	£22.00/ £35.00	Baked spiced crab garlic and herb toast	£23.00
Portland crab avocado, brown crab mayonnaise, Melba toast and fine herb salad	£22.00	Seared scallops in the shell kimchi butter, nori and sesame furikake	£23.00 / £38.00
Scott's prawn cocktail Marie Rose sauce	£19.00	Tempura prawns spicy cocktail sauce	£19.50
Grilled octopus white bean and confit garlic puree, friggittelli peppers, tomato and preserved lemon	£21.00	Girolle and zucchini risotto Gorgonzola and ripped zucchini flowers	£22.00/£35.00
Sautéed monkfish cheeks and snails bacon and bone marrow Bordelaise	£21.00	Tempura courgette flower stuffed with ricotta, roasted summer squash puree and basil	£16.75
Roast Delica pumpkin soup green chilli cornbread	£14.50	Robata grilled Sardines calabrian chilli and salsa verde	£16.50

LINDISFARNE

MAINS

Fish of the day
market price

Dover sole grilled or meunière 16oz	£51.00	Seared sea bass miso yuzu kosho butter and chives	£34.00
Portland crab linguini chilli, garlic and datterini tomatoes	£36.00	Fillet of halibut warm tartare sauce and buttered Kentish leeks	£40.00
Deep-fried haddock minted crushed peas and chips	£26.00	Kashmiri Monkfish and tiger prawn masala cashew, coriander and pilaf rice	£34.50
Fillet of Chalkstream Trout Dorset cockles, broad beans, yuzu and miso butter sauce	£32.50	Baked fillet of John dory grilled squid, Provencale vegetables and Sungold tomato dressing	£36.00

LOBSTER

Roasted lobster	Roasted shellfish for two	Grilled lobster
chilli, ginger and coriander butter and chips half £36.00 / whole £72.00	lobster, scallops, tiger prawns with garlic butter £120.00	garlic butter, seashore herbs and chips half £36.00 / whole £72.00

MEAT

British heritage sirloin steak	Roasted Devonshire chicken breast	Roast rump of Cornish lamb
Béarnaise sauce and chips £54.00	sautéed girolles, leeks, cauliflower purée roasted chicken and thyme sauce £34.00	courgette and basil puree, grilled gem lettuce, new season garlic sauce £48.00

SIDE ORDERS

Potatoes (vg/v) chipped, mashed or heritage	£7.50	Baby gem salad (v) ranch dressing, pickled shallots and sourdough croutons	£9.75
Spinach (vg/v) steamed, buttered or olive oil and garlic	£7.50	Mixed tomato salad (v) pickled shallots & chives	£12.50
Tarragon buttered vegetables	£7.75	Chargrilled runner beans (v) flaked almonds and lemon	£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 £4.00

Sorbets
cherry and lemonade, apple & mint, raspberry & lemon verbena

Ice creams
pistachio, blackberry ripple, milk

Honeycomb ice cream
hot chocolate sauce
£11.75

DESSERTS AND PUDDINGS

Cinnamon doughnuts chocolate sauce, raspberry sauce and yuzu curd	£12.00	Paris-Brest pistachio ice cream and hot chocolate sauce	£15.00
Seasonal fruits with sorbet	£14.50	Greengage & almond tart with blackberry ripple ice cream	£17.00
Amedei chocolate mousse with cherries and milk ice cream	£15.50	Peach Melba Pavlova	£14.50
Silent pool gin and lemon posset twinkle sorbet	£14.50	Raspberry Mille-Feuille raspberry & lemon verbena sorbet	£15.50

HOMEMADE PETIT FOURS

Chocolate truffles Salted caramel & Hazelnut praline £7.25	Lemon Madeleines cooked to order £6.75	Truffle Gift Box 9 handmade truffles £19.00
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DESSERT COCKTAILS

Espresso Martini Sipsmith Barley vodka, coffee, Frangelico, Burnt faith coffee £14.75	Brandy Alexander Courvoisier VSOP cognac, Crème de Cacao, Cream, Nutmeg £13	Harmony Boulevardier Hibiki Harmony, Bellamie cherry, Coffee infused Campari £20
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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	/

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