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 sausages
six £33.00 / dozen £66.00

Jersey (ENG)
six £28.00 / dozen £56.00

Suggested Pairing - Scott's Vesper Martini - Sipsmith London Dry Gin & Sipping 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

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

PLATEAU FRUITS DE MER

CARLINGFORD

Richmond
oysters, Atlantic prawns, mussels, clams, sea bass ceviche and whelks
£40.00 per person

Scott's
oysters, dressed crab, Atlantic prawns, King prawns, mussels, clams, sea bass ceviche and whelks
£56.00 per person

Deluxe
oysters, dressed crab, Atlantic prawns, King prawns, mussels, clams, sea bass ceviche, whelks and 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

STARTERS

Hot-smoked trout £18.50
beetroot, radish, crispy potato, horseradish crème fraîche and cured egg yolk

Griddled tiger prawns £22.00/ £35.00
harissa butter and lime

Portland crab £22.00
avocado, brown crab mayonnaise, Melba toast and fine herb salad

Scott's prawn cocktail £19.00
Marie Rose sauce

Grilled octopus £21.00
white bean and confit garlic purée, friggitelli peppers, tomato and preserved lemon

Sautéed monkfish cheeks and snails £21.00
bacon and bone marrow Bordelaise

Cauliflower soup £14.50
Stilton and toasted walnut muffin

Buffalo mozzarella £19.50
Parma ham, Forelle pear, hazelnut and balsamic dressing

Baked spiced crab £23.00
garlic and herb toast

Seared scallops in the shell £23.00 / £38.00
kimchi butter, nori and sesame furikake

Tempura prawns £19.50
spicy cocktail sauce

Butternut squash risotto £22.00/£35.00
toasted seeds and fried sage

Baked goat's cheese tart £17.50
beetroot, pickled shallots and endive

Braised rabbit agnolotti £21.50
sautéed wild mushrooms, celeriac purée, garlic and parsley pangrattato

LINDISFARNE

MAINS

Fish of the day
market price

Dover sole £51.00
grilled or meunière 16oz

Portland crab linguini £36.00
chilli, garlic and datterini tomatoes

Deep-fried haddock £26.00
minted crushed peas and chips

Fillet of cod £36.00
roasted gem lettuce, tarragon aioli, chicken butter sauce

Seared sea bass £34.00
miso yuzu kosho butter and chives

Fillet of halibut £49.50
sautéed ceps, dashi velouté and shiso

Kashmiri Monkfish and tiger prawn masala £34.50
cashew, coriander and pilaf rice

Pan-fried skate wing £36.00
Café de Paris butter

LOBSTER

Roasted lobster
chilli, ginger and coriander butter and chips
half £36.00 / whole £72.00

Roasted shellfish for two
lobster, scallops, tiger prawns with garlic butter
£120.00

Grilled lobster
garlic butter, seashore herbs and chips
half £36.00 / whole £72.00

JERSEY ROCKS

MEAT

Roasted Devonshire chicken breast
sautéed girolles, leeks, cauliflower purée, roasted chicken and thyme sauce
£34.00

Roast rump of Cornish lamb
pressed lamb belly potato, carrot purée, buttered hispi cabbage, and roasted garlic jus
£48.00

British heritage sirloin steak
Béarnaise sauce and chips
£54.00

SIDE ORDERS

Potatoes (vg/v) £7.50
chipped, mashed or heritage

Spinach (vg/v) £7.50
steamed, buttered or olive oil and garlic

Tenderstem broccoli £7.75
preserved lemon and aged parmesan

Baby gem salad (v) £9.75
ranch dressing, pickled shallots and sourdough croûtons

Green herb salad £9.75
Champagne dressing

Chargrilled hispi cabbage £7.75
miso and sesame furikake

Vegetarian menu and vegan options 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

Ice creams
pistachio, almond, milk

Honeycomb ice cream
hot chocolate sauce
£11.75

DESSERTS AND PUDDINGS

Cinnamon doughnuts £12.00
chocolate sauce, raspberry sauce and yuzu curd

Seasonal fruits £14.50
with sorbet

Amedei chocolate mousse £15.50
with cherries and milk ice cream

Sipsmith gin and lemon posset £14.50
twinkle sorbet

Paris-Brest £15.00
pistachio ice cream and hot chocolate sauce

Baked pear tart £14.50
with almond ice cream

Cox's Pippin & Bramley apple pie £15.00
served with a choice of custard, vanilla ice cream or clotted cream

Vanilla panna cotta £14.50
with Autumn fruits

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

DESSERT COCKTAILS

Praline Espresso Martini
Sipsmith Barley vodka, coffee, Frangelico, Burnt faith coffee
£14.75

Brandy Alexander
Courvoisier VSOP cognac, Crème de Cacao, Cream, Nutmeg
£13.00

Rusty Nail-San
Hibiki Harmony, Miso infused Drambuie, Madeira, Angostura bitters
£19.00

SWEET & FORTIFIED WINES

	100ml	375ml	500ml
Moscato d'Asti - Sarocco - Piedmont, Italy 2025	£10	£28	/
Clos Uroulat - Jurançon, France 2023	£13	£39	/
Château La Fleur d'Or - Sauternes, France 2023	£15	/	/
Royal Tokaji - 6 Puttonyos Aszu - Tokaj, Hungary 2017	£26	/	£130
Passito di Pantelleria - Ben Ryé - Donnafugata - Sicily 2023	/	£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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SCOTT'S
RICHMOND