

GILLARDEAU

OYSTERS

|                                                |                                                                              |                                                |
|------------------------------------------------|------------------------------------------------------------------------------|------------------------------------------------|
| Gillardeau (FR)<br>six £39.00/ dozen £78.00    | Dressed Carlingford Oyster (IRL)<br>yuzu kosho ponzu, cucumber<br>each £6.75 | Lindisfarne (ENG)<br>six £34.00 / dozen £68.00 |
| Carlingford (IRL)<br>six £33.00 / dozen £66.00 | Mixed oysters<br>spicy sausages<br>six £33.00 / dozen £66.00                 | Jersey (ENG)<br>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<br>20g £65.00 / 30g £95.00 / 50g £150.00 | Oscietra<br>20g £80.00/30g £120.00/50g £195.00 |
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Add a shot of frozen Sipsmith Sipping Vodka 50ml- £12

PLATEAU FRUITS DE MER

|                                                                                                           |                                                                                                                                     |                                                                                                                                                  |
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| Richmond<br>oysters, Atlantic prawns, mussels, clams,<br>sea bass ceviche and whelks<br>£40.00 per person | Scott's<br>oysters, dressed crab, Atlantic prawns, King prawns,<br>mussels, clams, sea bass ceviche and whelks<br>£56.00 per person | Deluxe<br>oysters, dressed crab, Atlantic prawns, King prawns,<br>mussels, clams, sea bass ceviche, whelks and half lobster<br>£90.00 per person |
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Add 20g Imperial caviar £65.00

RAW

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

|                                                                                                           |                |                                                                                                       |                 |
|-----------------------------------------------------------------------------------------------------------|----------------|-------------------------------------------------------------------------------------------------------|-----------------|
| Hot-smoked trout<br>beetroot, radish, crispy potato, horseradish crème fraîche and<br>cured egg yolk      | £18.50         | Buffalo mozzarella<br>Parma ham, Forelle pear, hazelnut and balsamic dressing                         | £19.50          |
| Griddled tiger prawns<br>harissa butter and lime                                                          | £22.00/ £35.00 | Baked spiced crab<br>garlic and herb toast                                                            | £23.00          |
| Portland crab<br>avocado, brown crab mayonnaise, Melba toast and fine herb salad                          | £22.00         | Seared scallops in the shell<br>kimchi butter, nori and sesame furikake                               | £23.00 / £38.00 |
| Scott's prawn cocktail<br>Marie Rose sauce                                                                | £19.00         | Tempura prawns<br>spicy cocktail sauce                                                                | £19.50          |
| Grilled octopus<br>white bean and confit garlic purée, friggitelli peppers, tomato and<br>preserved lemon | £21.00         | Butternut squash risotto<br>toasted seeds and fried sage                                              | £22.00/£35.00   |
| Sautéed monkfish cheeks and snails<br>bacon and bone marrow Bordelaise                                    | £21.00         | Baked goat's cheese tart<br>beetroot, pickled shallots and endive                                     | £17.50          |
| Cauliflower soup<br>Stilton and toasted walnut muffin                                                     | £14.50         | Braised rabbit agnolotti<br>sautéed wild mushrooms, celeriac purée, garlic and parsley<br>pangrattato | £21.50          |

LINDISFARNE

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                         | £34.00 |
| Portland crab linguini<br>chilli, garlic and datterini tomatoes            | £36.00 | Fillet of halibut<br>sautéed ceps, dashi velouté and shiso                   | £49.50 |
| Deep-fried haddock<br>minted crushed peas and chips                        | £26.00 | Kashmiri Monkfish and tiger prawn masala<br>cashew, coriander and pilaf rice | £34.50 |
| Fillet of cod<br>roasted gem lettuce, tarragon aioli, chicken butter sauce | £36.00 | Pan-fried skate wing<br>Café de Paris butter                                 | £36.00 |

LOBSTER

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

|                                                                                                                               |                                                                                                                                    |                                                                       |
|-------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------|
| Roasted Devonshire chicken breast<br>sautéed girolles, leeks, cauliflower purée, roasted<br>chicken and thyme sauce<br>£34.00 | Roast rump of Cornish lamb<br>pressed lamb belly potato, carrot purée, buttered hispi<br>cabbage, and roasted garlic jus<br>£48.00 | British heritage sirloin steak<br>Béarnaise sauce and chips<br>£54.00 |
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SIDE ORDERS

|                                                             |       |                                                                               |       |
|-------------------------------------------------------------|-------|-------------------------------------------------------------------------------|-------|
| Potatoes (vg/v)<br>chipped, mashed or heritage              | £7.50 | Baby gem salad (v)<br>ranch dressing, pickled shallots and sourdough croûtons | £9.75 |
| Spinach (vg/v)<br>steamed, buttered or olive oil and garlic | £7.50 | Green herb salad<br>Champagne dressing                                        | £9.75 |
| Tenderstem broccoli<br>preserved lemon and aged parmesan    | £7.75 | Chargrilled hispi cabbage<br>miso and sesame furikake                         | £7.75 |

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<br>chocolate sauce, raspberry sauce and yuzu curd | £12.00 | Paris-Brest<br>pistachio ice cream and hot chocolate sauce                                              | £15.00 |
| Seasonal fruits<br>with sorbet                                       | £14.50 | Baked pear tart<br>with almond ice cream                                                                | £14.50 |
| Amedei chocolate mousse<br>with cherries and milk ice cream          | £15.50 | Cox's Pippin & Bramley apple pie<br>served with a choice of custard, vanilla ice cream or clotted cream | £15.00 |
| Sipsmith gin and lemon posset<br>twinkle sorbet                      | £14.50 | Vanilla panna cotta<br>with Autumn fruits                                                               | £14.50 |

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

DESSERT COCKTAILS

Praline Espresso Martini  
Sipsmith Barley vodka, coffee, Frangelico,  
Burnt faith coffee  
£14.00

Irish Coffee  
Roe & Co whiskey, sugar, coffee, cream  
£14.00

Rusty Nail-San  
Hibiki Harmony, Miso infused Dram-  
buie, 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

