CARLINGFORD

## GILLARDEAU
## OYSTERS

Gillardeau (FR)
six £39.00/ dozen £78.00

Loch Ryan natives (SCO)
six £39.00 / dozen £78.00

Carlingford (IRL)
six £33.00 / dozen £66.00

Mixed oysters
spicy wild boar sausages
six £33.00 / dozen £66.00

Jersey (JE)
six £28.00 / dozen £56.00

Suggested Pairing:
Scott's Vesper Martini - £16.50
Sipsmith London Dry Gin & Sipping Vodka, Tempus Fugit Kina

## 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 50ml frozen Sipsmith Sipping Vodka - £12.00

## PLATEAU FRUITS DE MER

**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 cevicheand 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** £19.75
avocado, chilli and garlic dressing, taro root crisps

**Sea Bass ceviche** £18.50
Aji amarillo, coriander and plantain crisps

**Yellowtail sashimi** £21.75
mandarin ponzu, jalapeno and shaved fennel

## STARTERS

**Beetroot cured Chalkstream trout** £18.50
smoked crème fraîche, cucumber, pickled shallot and dill

**Griddled tiger prawns** £22.00/ £35.00
with fragrant lemongrass and chilli bisque

**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** £21.75
padron peppers, confit garlic aioli, 'nduja dressing

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

**Cauliflower soup** £14.50
truffled Welsh rarebit

**Buffalo mozzarella** £19.50
roasted pepperonata, basil and focaccia crisp

**Baked spiced crab** £23.00
garlic and herb toast

**Seared scallops in the shell** £23.00 / £38.00
kimchi butter and nori Furikake

**Tempura prawns** £19.50
spicy cocktail sauce

**Wild mushroom risotto** £22.00/£35.00
Parmigiana Reggiano
Add black truffle £12.50

**Beetroot salad** £17.50
whipped hummus, pomegranate, pickled beetroot and puffed buckwheat

**Sautéed foie gras** £29.50
pear tarte fine, hazelnut and sloe gin sauce

## LOCH RYAN
## 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
barbecued maitake mushroom, miso cauliflower purée, dashi velouté

**Seared sea bass** £34.00
miso yuzu kosho butter and chives

**Fillet of halibut** £42.00
seared scallop, buttered leeks and sauce Jaqueline

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

**Pan-fried skate wing** £36.00
Sicilian red prawns, capers, lemon and croûtons

## 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

## MEAT

**Roast Devonshire chicken breast**
glazed carrot, parsnip pureé, pork and sage stuffing croquette, roast chicken and tarragon sauce
£34.00

**Black Angus beef fillet Rossini**
sautéed foie gras, buttered spinach, truffled Madeira jus
£64.00

**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

**Italian winter leaves** £9.75
shaved fennel, orange and white balsamic dressing

**Fried Brussels sprouts** £7.75
edamame, sesame and kimchi dressing

*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.

JERSEY ROCKS

## CHEESE

**Selection of three**
with biscuits and homemade chutney
£16.75

**Cropwell Bishop Stilton**
with pear and Port chutney & brown butter cake
£15.75

## ICE CREAMS AND SORBETS

£4.00 per scoop

**Sorbets**
lemon, apple & mint, raspberry

**Honeycomb ice cream**
hot chocolate sauce
£11.75

**Ice creams**
pistachio, blackberry ripple, milk

## DESSERTS AND PUDDINGS

**Baked Christmas pudding fondant tart** £15.50
Bailey's ice cream

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

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

**Vanilla panna cotta** £14.00
rhubarb and clementines, toasted panettone

**Sipsmith gin and lemon posset** £14.50
twinkle sorbet

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

**Sticky toffee pudding** £14.50
milk ice cream

**Seasonal fruits** £14.50
with sorbet

## 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 Sipping vodka, coffee, Frangelico, Burnt Faith coffee liqueur
£14.00

**Matcha Grasshopper**
Cacao infused, Zacapa No. 23 rum, crème de menthe, Suntory Kánade Matcha liqueur, double cream
£15.00

**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

