

BENTLEY'S

OYSTER BAR & GRILL

A P E R I T I F S

Bloody Mary Ketel One Vodka, Tomato, Caraway, Horseradish, Lemon	17.00
Martini Tanqueray Gin or Ketel One Vodka, Dry or Dirty, Lemon or Olive	17.00
Negroni Tanqueray Gin, Campari, Carpano Vermouth, Punt E Mes	17.00
Espresso Martini Ketel One Vodka, Mr. Black, Espresso	17.00

C A V I A R

	10g	30g	50g
Oscietra	55.00	165.00	275.00
Cornish	60.00	180.00	300.00
Iranian Beluga	150.00	450.00	750.00

R A W B A R

	each	each
Cherry Clam Tomato, Horseradish	6.50	Red Prawns Aguachile 16.00
Langoustine Ponzu, Pink Grapefruit	10.50	Ceviche of Scallops & Gurnard Jalapeño, Mint 22.00

C R U S T A C E A & M O L L U S C S

Baked Scallop Sorrel, Garlic & Lemon Butter	18.00 <i>per shell</i>
English Shellfish Cocktail Cornish Crab, Atlantic Prawns, Lobster, Brown Shrimp	29.50
Cornish Dressed Crab Mayonnaise	28.50
Shellfish Platter Oysters, Mussels, Crevettes, Clams, Whelks	50.00
Royal Shellfish Platter Half Lobster, Dressed Crab, Prawns, Oysters, Cherry Clams Mussels & Whelks	100.00

S T A R T E R S

Lobster Bisque Brandy & Tarragon Chantilly	16.75
Cornish Crab & Mussel Soup Coconut, Ginger, Lime	13.50
Lough Neagh Smoked Eel Potato Cake & Pickled Shallots	22.50
Rooftop Smoked Salmon Potato Blinis, Horseradish	16.75
Tartare of Irish Hereford Prime Beef Oyster Cream, Crispy Shallots	16.00
Burrata & Gooseberry (v) Pickled Candied Beetroot, Almond	14.50
Sherry Cured Foie Gras Muscat Grape, Sauternes, Brioche	29.50
Sesame Seared Tuna Wasabi, Avocado & Kohlrabi	28.00

L O B S T E R

	half	whole		
Lobster A la Rouse Mayonnaise	35.00	70.00	Lobster Spaghetti Tomato, Basil	39.00
Lobster Thermidor	35.00	70.00		
Grilled Lemon, Garlic Almond Butter	35.00	70.00		

D O V E R S O L E

Chargrilled 20oz Béarnaise	59.95	Meunière 20oz Brown Butter, Lemon, Caper	59.95
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*Richard Corrigan's Signed Cookbook
"The Clatter of Forks and Spoons" 30*

*For food allergies and intolerances please alert your server.
A discretionary 15.00% service charge will be added to your bill.
Prices are VAT inclusive. Cover charge £2.00pp.*

M A I N S

Traditional Fish & Chips Tartare Sauce, Mushy Peas	26.00
Classic Fish Pie Haddock, Prawn, Salmon	28.50
Herb Crusted Rack of Lamb Artichoke, Broad Bean	38.00
Aubergine Ravioli Courgette Flower, Goat's Curd	29.50
Himalayan Salt Aged Sirloin Au Poivre	44.00
Baked Cornish Fish Stew Rouille, Aioli	29.00
Roasted Monkfish & Prawn Curry Lime, Coconut	39.95
Pan-Seared Turbot Olive Oil Mash, Langoustine Sauce	49.50
Roasted Hake Seashore Shells, Seaweed	29.50
Fish for Two	<i>market price</i>

S I D E S

Hand Cut Chunky Chips	5.50	Mashed Potato	6.00
Mushy Peas Chip Shop Fritters	5.50	Sprouting Broccoli Seaweed, Olive Tapenade	6.50
Spinach Creamed or Buttered	6.50	Red Butterhead Lettuce White Peach, Avocado, Pomegranate	9.50
Himalayan Basmati Rice	6.00	Pink Fir Potatoes Seaweed Butter	6.00

H O M E M A D E B R E A D

<i>We bake and serve three types of bread</i>	<i>We serve two types of butter</i>
French Baguette	Lincolnshire Poacher
Irish Soda Bread	Seaweed & Anchovy
Sourdough	