

BENTLEY'S

Citrus Drop Martini 18.00
Ketel One Citroen, Cointreau, Lemon Sherbet, Orange Bitters

Sakari Martini 18.00
Oyster Gin, Sakari Sake, Sea Salt, Bordiga Bianco

Honey 75. 18.00
Renaissance Terroir Gin, Beesou, Aperitivo, Lemon Juice, Charles Heidsieck Champagne

Negroni Chinato 18.00
Barolo Chinato, Cynar, Campari, Plymouth, House Bitters Mix

ROCK OYSTERS

	EACH	1/2 DOZEN
Jersey	4.50	27.00
<i>Jersey Island</i>		
Cooley Gold	5.00	30.00
<i>County Louth</i>		
Atlantic Edge	5.00	30.00
<i>Pembrokeshire</i>		
Achill Island	5.50	33.00
<i>County Mayo</i>		
Gallagher's Atlantics	5.50	33.00
<i>County Donegal</i>		
DK Connemara	5.50	33.00
<i>County Galway</i>		

NATIVE OYSTERS

	EACH	1/2 DOZEN
Loch Ryan	8.25	49.50
<i>Scottish Lowland</i>		
Kelly's	8.95	53.70
<i>County Galway</i>		

Learn the tricks of the trade and taste different varieties at our weekly Oyster Masterclass!
Head to bentleys.org to find out more and book.

DRESSED & HOT

	EACH	1/2 DOZEN
Vietnamese Style	6.00	36.00
<i>Shallot, Ginger, Mirin</i>		
Rockefeller	6.00	36.00
<i>Tarragon, Green Tabasco</i>		
Catalan	6.00	36.00
<i>Fried Oyster, Chorizo, Roasted Onion</i>		

CAVIAR

	30 G	50 G
N25 Umai Heritage	150.00	250.00
<i>Aged, robust, delicately salty</i>		
Exmoor Salted Baerii 160.00	160.00	260.00
<i>Buttery, creamy, hazelnut notes</i>		
N25 Oscietra	165.00	275.00
<i>Creamy, floral aroma, oceanic notes</i>		
N25 Kaluga Hybrid	170.00	300.00
<i>Nutty, savoury, umami notes</i>		

CRUSTACEA & MOLLUSCS

Six Whelks	13.00	Six Hot Whelks	17.00
<i>Mayonnaise, Mignonette Sauce</i>		<i>Garlic Butter, Herb Croutons</i>	
Cornish Dressed Crab	38.00	Loch Fyne Cockles	22.50
<i>Mayonnaise</i>		<i>White Wine, Garlic, Chilli, Lemon</i>	
Bentley's Shellfish Cocktail	39.00	Grilled Prawns	28.50
<i>Cornish Crab, Atlantic Prawns, Brown Shrimp, Native Lobster</i>		<i>Wild Garlic, Chilli, Garlic Butter</i>	
Chilled Native Lobster	39.00 / 78.00	Grilled Native Lobster	39.00 / 78.00
<i>Mayonnaise, Lemon</i>		<i>Lemon, Garlic, Almond Butter</i>	
		Baked Orkney Scallop	26.00
		<i>Lemon, Garlic Butter</i>	

SHELLFISH PLATTERS

Shellfish Platter For One 47.00
Oysters, Razor & Cherry Stone Clams, Whelks, Cockles, Mussels

Shellfish Platter For Two 75.00
Oysters, Crevettes, Cockles, Clams, Mussels, Whelks

Royal Shellfish Platter 120.00
Half Native Lobster, Dressed Crab, Prawns, Whelks, Oysters, Mussels

+ Dressed Crab 38.00 + Half Native Lobster 39.00

STARTERS

Spiced Crab & Mussel Broth	16.95	Tartare of Hereford Prime Beef	22.00 / 36.00	Iberico Bellota Ham	26.95
<i>Coconut Milk, Lime, Coriander</i>		<i>Oyster Cream, Crispy Shallots</i>		<i>Preserved Fig, Caperberries</i>	
Burrata (v)	17.95	Devon Smoked Eel	21.50	Salt & Chilli Cornish Squid	22.50
<i>Blood Orange, Fennel, Candied Walnut</i>		<i>Potato Cake, Pickled Shallots</i>		<i>Lime Aioli, Coriander</i>	
Wild Sea Bream Ceviche	17.95	Sherry Cured Foie Gras	29.50	Crab Conchigliette	24.50
<i>Jalapeño, Mint, Lime</i>		<i>Rhubarb, Sauternes, Brioche</i>		<i>Biber Chilli, Lemon</i>	
Tartare of Yellowfin Tuna	27.50	Rooftop Smoked Salmon	23.50	Native Lobster Bisque	16.95
<i>Sesame, Wasabi, Avocado</i>		<i>Potato Blinis, Horseradish</i>		<i>Brandy, Tarragon Chantilly</i>	

MAIN COURSES

Classic Fish Pie	35.00	Wild Turbot For Two	MP	Native Lobster Thermidor	39.00 / 78.00
<i>Cod, Smoked Haddock, Salmon, Prawn, Dill</i>		<i>Wild Garlic, Brown Shrimp Butter, Caper</i>		<i>Wild Rocket, Pickled Shallot</i>	
Traditional Fish & Chips	31.50	Dover Sole Chargrilled 20 oz	75.00	Native Lobster Spaghetti	42.50
<i>Cod, Tartare Sauce, Mushy Peas</i>		<i>Béarnaise</i>		<i>Tomato, Basil</i>	
Roast Monkfish Goan Curry	49.50	Dover Sole Meunière 20 oz.	75.00	Himalayan Salt Aged Sirloin 350g	54.00
<i>Grilled Prawns, Coconut, Lime</i>		<i>Brown Butter, Lemon, Caper</i>		<i>Au Poivre</i>	
Fish Stew	32.00	Dover Sole Goujons	39.50	Tuna Steak	45.00
<i>Rouille, Courgette, Aioli</i>		<i>Gribiche Sauce, Watercress</i>		<i>Au Poivre</i>	
Pan-Seared Turbot	65.00			Brightwell Ash Cheese Soufflé (v)	31.50
<i>Olive Oil Mash, Langoustine Sauce</i>				<i>Wye Valley Asparagus, Belper Knolle</i>	

SIDES

Hand Cut Chunky Chips	8.00	Mashed Potato	8.00
Mushy Peas	7.50	Runner Beans	8.50
<i>Chip Shop Fritters</i>		<i>Herb Butter, Capers, Cornichon</i>	
Spinach	8.00	Mixed Leaf Salad	9.50
<i>Creamed or Buttered</i>		<i>Mustard Dressing, Radish, Salted Almond</i>	
Himalayan Basmati Rice	7.50	Pink Fir Potatoes	8.00
		<i>Seaweed Butter</i>	

BENTLEY'S BAKERY

We bake and serve two types of bread:

Baguette
Irish Soda Bread

We serve two types of butter:

Lincolnshire Poacher
Seaweed & Anchovy

Purchase a loaf of Soda Bread for £8 and enjoy a taste of Bentley's at home!



Discover our private dining spaces.

SCAN HERE FOR DETAILS
WWW.BENTLEYS.ORG



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. WE USE SHIPTON MILL FLOUR IN OUR BAKERY BREAD AND BUTTER CHARGE £2.50PP