

SPÉCIALES DE CLAIRE

BROWNSEA ISLAND ROCKS

JERSEY ROCKS

OYSTERS

Spéciales de Claire (FR) six £36.00 / dozen £72.00	Louët-Feisser (NI) six £36.00 / dozen £72.00	Kelly native (IRL) six £40.00 / dozen £80.00	Brownsea island rocks (ENG) six £32.00 / dozen £64.00
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Jersey Rocks (JE) six £26.00 / dozen £52.00	Mixed oysters with wild boar sausages six £40.00 / dozen £80.00	Gillardeau (FR) six £39.00 / dozen £78.00
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Suggested pairing - Nyetimber Blanc de Blancs 2017 - £27 glass/ £160 bottle

CAVIAR

Served with blinis and crème fraîche

Platinum 20g £80.00/30g £115.00/50g £190.00		Beluga 20g £195.00/30g £295.00/50g £495.00/125g £1,200.00	
Oscietra 20g £90.00/30g £130.00/50g £215.00/125g £530.00			

SHELLFISH

Plateau de fruits de mer for two £120.00
add whole lobster mayonnaise £72.00 | add Platinum caviar £115.00 (30g)

Shellfish bisque with chervil cream	£14.50	Seared scallops in the shell aji amarillo and lime butter, sesame furikake	£26.00/£46.00
Dressed crab	£26.00	Shellfish cocktail	£23.00
Potted shrimps with Melba toast and landcress	£22.00	Tempura prawns with spicy cocktail sauce	£22.00
Griddled prawns spicy Korean chilli and ginger dressing	£22.00/£34.00	Lobster mayonnaise tomato and horseradish sauce	£36.00/£72.00
Dublin Bay prawns	each £8.00/six £48.00	Devon crab linguine with chilli, garlic and agretti	£29.00

RAW

Mixed sashimi tuna, salmon, yellowtail and salmon tartare £47.00	Spicy salmon tartare with garlic and chilli dressing, avocado and taro root crisps £19.00	Yellowtail sashimi jalapeno and cucumber salsa, calamansi and ponzu dressing £25.00	Bluefin tuna tartare truffled citrus and soya dressing, toasted bonito flakes £26.00
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STARTERS

Cauliflower soup with Cropwell Bishop Stilton gougère	£13.50	Twice baked Keen's cheddar soufflé with shaved black truffle	£32.50
Beetroot and ruby leaf salad (v) labneh and toasted hazelnuts	£16.25	Skipness smoked salmon	£25.00
Sautéed monkfish cheeks and snails with bacon and Bordelaise sauce	£21.00	Devonshire smoked eel beetroot, smoked bacon croquette and horseradish aioli	£20.00
Octopus carpaccio spring onion, coriander and red chilli	£22.00	Sautéed foie gras with rhubarb tarte and Port wine sauce	£28.00
Puglian burrata (v) with roasted peperonata and Italian leaf salad	£18.50	Wild mushroom risotto (v) with Parmigiano Reggiano	£24.00

LOUËT-FEISSER

GILLARDEAU

FISH ON THE BONE

Fish of the day for one £46.00	Dover sole grilled or meunière 16oz £54.00 / 22oz £76.00	Fish of the day for two £125.00
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MAINS

Fillet of cod octopus and tomato ragu, crispy potatoes and garlic butter	£36.00	Goujons of Cornish sole with tartare sauce	£25.00
Miso glazed salmon with seared broccoli, mushroom dashi and toasted sesame	£33.00	Seared sea bass with lemon and herb butter	£33.00
Deep-fried haddock with mushy peas and chips	£27.00	Mangalorean monkfish and tiger prawn curry pilaf rice with crispy shallots and minted yoghurt	£38.00
Pan-fried slip soles with lemon and caper butter	£39.00	Pan-fried ray wing potted shrimp and cucumber butter	£38.00
Fillet of halibut grilled hispi cabbage, shaved fennel and spiced crab dressing	£44.00	Roasted shellfish for two whole lobster, scallops, prawns with garlic butter	£125.00

LOBSTER

Grilled garlic butter and seashore vegetables half £36.00 / whole £72.00	Thermidor half £36.00 / whole £72.00
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Suggested pairing - 1086 by Nyetimber Rosé 2013 - £50 glass/ £300 bottle

MEAT

Creedy Carver duck breast caramelised endive and orange sauce £42.00	Fillet of beef Rossini sautéed foie gras, Madeira sauce and shaved truffle £65.00
Roast Suffolk chicken cep and truffle pie, celeriac puree and Albufera sauce £38.00	Chargrilled Black Angus sirloin steak béarnaise sauce and chips or café de Paris butter and crispy potato £56.00

SIDE ORDERS

Potatoes (vg/v) chipped, mashed or Heritage	£7.00	Buttered Brussels sprouts with confit shallot and crispy bacon	£7.25
Spinach (vg/v) steamed, buttered or creamed	£7.75	Rocket and Parmesan salad (v) with balsamic dressing	£10.50
Tenderstem broccoli (v) with chilli and preserved lemon	£7.75	Gem heart salad (vg) with Champagne vinaigrette	£11.00
Cauliflower cheese (v)	£7.75	Honey glazed carrots (v) with lime yoghurt and dukkah	£7.50

Vegetarian and vegan menu available on request. (v) - vegetarian, (vg) - vegan.

Wifi: Scotts-Guest, password: caviar2020

Note that all reservations are for full dining only

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 14.5% will be added to your bill. Cover charge £2. Includes VAT. Vaping is not permitted.

KELLY NATIVE