



Oysters

NATIVE

Loch Ryan
5.30 each / 34.80 ½ dozen

West Mersea
4.90 each / 29.00 ½ dozen

ROCK

Jersey
5.00 each / 30.00 ½ dozen

Carlingford
3.00 each / 18.00 ½ dozen

DRESSED

Vietnamese
3.75 each / 22.50 ½ dozen

Rockefeller
3.75 each / 22.50 ½ dozen

Caviar

(minimum order for Caviar is 10g)

Cornish Caviar
1g 6.00 / 10g 60.00 / 30g 180.00

German Baerii
1g 4.00 / 10g 40.00 / 30g 120.00

Iranian Beluga
1g 15.00 / 10g 150.00 / 30g 450.00

Crustacea & Molluscs

English Shellfish Cocktail
Cornish Crab, Atlantic Prawns,
Lobster, Brown Shrimp 28.50

Shellfish Platter
Oysters, Mussels, Crevettes,
Cockles, Clams, Whelks 50.00
Add Half a Lobster 28.00

Crab Cocktail
Melon, Spiced Avocado
& Lime Small Large
19.50 26.50

Royal Shellfish Platter
Lobster, Dressed Crab, Prawn,
Oyster, Cherry Clams, Mussels &
Whelks 100.00

Starters

Lobster Bisque
Brandy & Tarragon Chantilly 12.50

Pressed Gooseberry Garden Leeks
Smoked Cod's Roe 15.00

Salmon Tartare, Potato Waffles
Seaweed & Cucumber Pickle 16.50

Rooftop Smoked Salmon
Potato Blinis & Horseradish 15.75

Tartare of Irish Hereford Prime Beef
Oyster Cream 16.00

Ceviche of Scallops
Pomegranate, Lime, Jalapeño 22.00

Cornish Crab Nage
Fregola, Soft Herbs 13.00

Salt Roasted Beetroot (v)
Burrata, Elderberry Press &
Roasted Cobnuts 14.50

From Our Bakers - Treacle Honey & Thyme Wheaten Bread, French Baguette, Stone Baked Sourdough served with Lincolnshire Poached Hand Pattied Butter, Seaweed & Anchovy Butter.

For food allergies and intolerances please alert your server.
A discretionary 13.50% service charge will be added to your bill.



Dover Sole

20oz **Chargrilled**
Béarnaise 56.00

20oz **Meniere**
Brown Butter, lemon & Caper 56.00

Baked (Two Fillets)
Cornish Crab & Fennel 30.00

Native Lobster

Grilled
Garlic butter & lemon
Half 28.00 / Whole 56.00

Lobster Spaghetti
Tomato & Basil 26.50

Thermidor
Half 28.00 / Whole 56.00

Mains

Goan Spiced Monkfish & Prawn Curry 23.75

Traditional Fish & Chips
Tartare Sauce & Mushy Peas 21.50

Classic Fish Pie
Haddock, Prawn & Salmon 23.50

Wellington of Partridge & Grouse
Romesco Sauce 39.00

Honey & Cardamom Roasted Heritage Carrots (v)
Ricotta & Thyme bread pudding 26.50

10oz **Sirloin of Irish Hereford Prime Beef au Poivre** 32.50

Baked Cornish Fish Stew
Rouille & Aioli 29.00

Pan Roasted Scallops
Pumpkin, Cep & Brown Butter Cream 37.50

Steamed Sea Bass
Shellfish Broth, Kohl Rabi &
Sea Shore Greens 38.00

Butter Poached Smoked Haddock
Hen's Egg & Leek Colcannon 22.00

Sides

Pomme Frites
5.50

Mashed Potato
6.00

Mushy Peas
Chip Shop Fritters 5.50

Lettuce Heart
Anchovy & Parmesan 5.50

Bobby Beans
Tomato & Black Olive 6.00

Spinach
Creamed or Buttered 6.50

Pink Fir Potatoes
Seaweed Butter 6.00

Richard Corrigan's Signed "The Clatter of Forks and Spoons" Cookbook £30

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Prices are VAT inclusive.
Cover charge £2.00pp.



Desserts

Brown Sugar Meringue 9.00
Cobnut, Apple & Lime Curd

Coupe of Licorice Ice Cream 8.50
Pear Compoté & Spiced Madeleines

Warm Chocolate Cake 9.50
Chestnut & Burnt Almond

Baked Cheesecake 9.00
Spiced Plums

Rice Pudding 8.75
Ginger & Orange Pumpkin, Walnut Praline

C H E E S E

Banyuls Soaked Crozier Blue 13.50
Fig Compoté & Wheaten Bread Crisp

Montgomery Cheddar 12.75
Spiced Pear & Raisin, Housemade Oat Cakes

Wigmore 13.75
Walnut, Apple & Celery

A F T E R D I N N E R D R I N K S

Irish Coffee 14.00
Jameson, Coffee & Double Cream

Espresso Martini 14.00
Vodka, Coffee Liqueur & freshly pulled espresso

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