

## GILLARDEAU

## OYSTERS

Gillardeau (FR)  
six £38.00/ dozen £76.00

Dressed Carlingford Oyster (IRL)  
yuzu kosho ponzu, cucumber  
each £6.50

Dorset rocks (ENG)  
six £32.00 / dozen £64.00

Carlingford (IRL)  
six £32.00 / dozen £64.00

Mixed oysters  
spicy sausage  
six £32.00 / dozen £64.00

Jersey (ENG)  
six £27.00 / dozen £54.00

## 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

## PLATEAU FRUITS DE MER

Richmond  
oysters, Atlantic prawns, mussels, clams,  
sea bass ceviche and whelks  
£39.00 per person

Scott's  
oysters, dressed crab, Atlantic prawns, king prawns,  
mussels, clams, sea bass ceviche and whelks  
£54.00 per person

Deluxe  
oysters, dressed crab, Atlantic prawns, king prawns,  
mussels, clams, sea bass ceviche and whelks, half lobster  
£89.00 per person

Add 20g Imperial caviar £65.00

## RAW

Sea Bass ceviche  
Aji amarillo, coriander and plantain crisps  
£17.00

Chalkstream trout tartare  
avocado and spring onion, chilli and garlic dressing, sesame cracker  
£18.50

Yellowtail sashimi  
yuzu, mirin and chilli dressing, wakame seaweed and sesame  
£21.00

## STARTERS

In-house hot smoked trout soft boiled egg, asparagus and green goddess dressing	£18.25	Puglian Burrata (v) caramelised Tropea onion, radicchio and crispy chilli dressing	£18.50
Griddled tiger prawns pineapple, chilli and coriander	£20.00/ £32.00	Baked spiced crab garlic and herb toast	£23.00
Portland crab avocado, brown crab mayonnaise, Melba toast and fine herb salad	£21.00	Seared scallops in the shell kimchi butter and nori Furikake	£22.00 / £35.00
Scott's prawn cocktail Marie Rose sauce	£18.00	Tempura prawns spicy cocktail sauce	£18.75
Robata grilled octopus romesco sauce, Pink Fir potatoes and salsa verde	£19.75	Morel mushroom and wild garlic risotto Parmigiano Reggiano	£22.00/£35.00
Sautéed monkfish cheeks and snails bacon and bone marrow Bordelaise	£20.00	Baked Roscoff onion and goat's cheese Tarte Tatin hazelnuts, frisee, truffled honey dressing	£18.75
Leek and Pink Fir potato soup wild garlic pesto and parmesan Madeleine	£12.75	Torched smoked eel toasted focaccia, pickled beetroot, horseradish and chives	£18.50

## DORSET ROCKS

## MAINS

Fish of the day  
market price

Dover sole grilled or meunière 16oz	£51.00	Seared sea bass miso yuzu kosho butter and chives	£33.00
Portland crab linguini chilli, garlic and datterini tomatoes	£34.00	Fillet of halibut brown shrimp, cucumber and chives, Champagne velouté and whipped Pink Fir potatoes	£39.50
Deep-fried haddock minted crushed peas and chips	£26.00	Kashmiri Monkfish and tiger prawn masala cashew, coriander and pilaf rice	£33.00
Fillet of cod Dorset clams, 'nduja butter and agretti	£32.00	Pan-fried fillet of hake braised white beans, cavolo nero, pancetta and chicken butter sauce	£34.00

## LOBSTER

Roasted lobster  
chilli, ginger and coriander butter and chips  
half £35.00 / whole £70.00

Roasted shellfish for two  
lobster, scallops, tiger prawns  
with garlic butter  
£110.00

Grilled lobster  
garlic butter, seashore herbs and chips  
half £35.00 / whole £70.00

## MEAT

Roasted Devonshire chicken breast  
pressed thigh, asparagus, Roscoff onion and wild garlic  
£32.00

Charcoal grilled Black Angus sirloin steak  
Béarnaise sauce and chips  
£52.00

Iberico pork chop  
peperonata and Pedro Ximénez sherry dressing  
£48.00

## SIDE ORDERS

Potatoes (vg/v) chipped, mashed or heritage	£7.00	Baby gem salad (v) ranch dressing, pickled shallots and sourdough croutons	£9.75
Spinach (vg/v) steamed, buttered or olive oil and garlic	£7.25	Rocket and parmesan salad (v) balsamic dressing	£9.75
Grilled hispi cabbage bagna cauda, shaved parmesan and sourdough bread crumbs	£7.75	Roasted carrots (v) labneh and hot honey dressing	£7.75

*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.*