

## OSTRA REGAL

Artisan Bread

## OYSTERS

Lindisfarne Rocks (ENG)  
six £26.00 / dozen £52.00

Ostra Regal (FR)  
six £26.00 / dozen £52.00

Jersey Rocks (ENG)  
six £19.75 / dozen £39.50

Mixed oysters  
with wild boar sausages  
six £28.00 / dozen £56.00

Tempura fried oyster  
with ponzu aioli  
£5.00 each

Carlingford Rocks (NI)  
six £19.75 / dozen £39.50

## CAVIAR

Platinum  
20g £60.00 / 30g £90.00 / 50g £115.00

Oscietra  
20g £75.00 / 30g £115.00 / 50g £190.00

Served with blinis and crème fraîche

## SHELLFISH

Richmond plateau de fruits de mer  
£26.00 per person  
oysters, Atlantic prawns, mussels, clams, ceviche and whelks

Scott's deluxe plateau de fruits de mer  
£40.00 per person  
oysters, dressed crab, Atlantic prawns, king prawns, mussels, clams, ceviche and whelks

Add 20g Platinum caviar £60.00  
Add half lobster £26.00

Shellfish bisque with chervil cream and cognac	£9.75	Baked spiced crab with garlic and herb toast	£16.50
Char-griddled tiger prawns with tamarind, jalapeño and lime	£15.25 / £24.50	Seared scallops in the shell with 'nduja, spring onion and mint	£18.50 / £28.50
Devon crab with green apple remoulade and lemon mayonnaise	£15.50	Tempura prawns with spicy cocktail sauce	£14.75
Scott's king prawn cocktail with Mary rose sauce	£14.75	Fragrant Thai mussels coconut and coriander broth	£12.50

## RAW

Mixed sashimi  
tuna, salmon, yellowtail and salmon tartare  
£32.00

Sea bass and prawn ceviche  
with tiger milk dressing, pink grapefruit and plantain crisps  
£13.75

Spicy salmon tartare  
with avocado and lotus root crisp  
£14.25

Tataki of tuna  
truffled ponzu, crispy nori potato  
£15.75

## STARTERS

Scott's apple smoked salmon  
with pickled cucumber, baked brioche bread  
£14.75

Butternut squash agnolotti, ricotta, brown butter and sage	£12.75/£18.50	Wild mushroom risotto ripped truffled burrata	£13.75
Buffalo mozzarella (v) with chargrilled peppers, datterini and polenta cracker	£13.50	Coal baked beetroots (v) ruby leaves, labneh, pumpnickel and muscatel dressing	£12.50
Sautéed monkfish cheeks and snails, bacon and bone marrow Bordelaise	£13.75	Octopus carpaccio smoked chilli, fennel, lemon and olive oil	£16.25

## LINDISFARNE ROCKS

### FISH ON THE BONE

Cooked over charcoal

Fish of the day  
market price

Dover sole  
grilled or meunière  
16oz £46.00

Fish for two  
market price

### MAINS

Roasted cod cauliflower, crispy potato and chorizo dressing	£25.00	Goujons of Cornish sole with tartare sauce	£19.75
Blackened miso salmon pak choi, citrus dashi and sesame	£24.00	Grilled sea bass fried shrimp, chilli and garlic	£24.50
Deep-fried haddock minted crushed peas and chips	£19.75	Monkfish and tiger prawn masala pilaf rice, coriander yogurt, crispy onions	£25.75
Pan-fried skate wing xo sauce	£24.00	Cornish fish stew garlic aioli and sea vegetables	£28.00
Shrimp burger fried soft shell crab and Korean barbeque sauce	£20.00	Fillet of hake braised octopus, white beans and mojo verde	£25.00

Roasted shellfish for two £86.00  
lobster, scallops, tiger prawns with garlic butter

### LOBSTER

Thermidor  
half £28.00 / whole £56.00

Grilled  
with garlic butter and seashore herbs  
half £28.00 / whole £56.00

Lobster mayonnaise  
half £26.00 / whole £52.00

### MEAT

Fillet of beef  
peppercorn sauce and straw  
potatoes  
£44.00

Dry-aged rib eye steak  
Béarnaise sauce and chips  
£40.00

Cornish red chicken  
with truffled crispy potato,  
sweetcorn and sautéed girolles  
£24.00

Roast rump of Cornish lamb  
with squash, kale and pickled walnut salsa verde  
£30.00

Spiced roasted duck  
with chard and plum sauce  
£28.00

### SIDE ORDERS

Potatoes (vg/v) chipped, mashed or buttered heritage	£4.75	Pit roasted carrots (vg/v) with Dukka spiced yogurt and coriander	£4.75
Spinach (vg/v) steamed, buttered or olive oil and garlic	£5.75	Green beans with salsa verde	£5.75
Fried Delica squash (vg/v) with Pecorino	£5.75	Tossed garden salad (v) wild honey and herb dressing	£5.75
Mixed tomatoes (v) blue cheese and pickled shallots	£6.00		

Vegetarian and vegan menu available on request. (v) - vegetarian, (vg) - vegan.  
Wifi: Scotts-Guest, password: caviar2020

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.

## CHEESE AND SAVOURIES

Selection of three cheeses  
£12.75

Welsh rarebit  
£5.50

## ICE CREAMS AND SORBETS

per scoop £3.00

### Ice creams

apple crumble, pistachio, raspberry

### Sorbets

minted lime, blueberry, coconut and Malibu

Honeycomb ice cream £8.75  
with hot chocolate sauce

Richmond gimlet spritzer sorbet £10.75  
lime and mint sorbet, gin and prosecco

## DESSERTS AND PUDDINGS

Cinnamon doughnuts £9.75  
chocolate sauce, raspberry sauce and passionfruit curd

Vanilla panna cotta £9.75  
figs and amaretti

Triple chocolate fondant £11.00  
Marsala mascarpone cream

Paris-Brest £12.00  
with pistachio ice cream and hot chocolate sauce

Amalfi lemon torte £9.50  
blueberry sorbet and Limoncello

Bramley apple pie £9.50  
vanilla ice cream, custard or clotted cream

Seasonal fruit and sorbet £9.50

White chocolate oyster shell £11.50  
yuzu curd, apple and shiso sorbet

Banoffee cheesecake £26.00  
(to share)

Chocolate truffles  
£5.00

Lemon Madeleines  
cooked to order  
£5.00

Truffle Gift Box £18.00  
9 handmade truffles

# SCOTT'S