

## OSTRA REGAL

Artisan Bread £4.50

## OYSTERS

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

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

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

Tempura fried oyster  
with ponzu aioli  
£5.00 each

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

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

Char-griddled tiger prawns  
with tamarind, jalapeño and lime  
£15.25 / £24.50

Devon crab  
with green apple remoulade and lemon mayonnaise  
£15.50

Scott's king prawn cocktail  
with Mary rose sauce  
£14.75

Baked spiced crab  
with garlic and herb toast  
£16.50

Seared scallops in the shell  
with 'nduja, spring onion and mint  
£18.50 / £28.50

Tempura prawns  
with spicy cocktail sauce  
£14.75

Fragrant Thai mussels  
coconut and coriander broth  
£12.50

## RAW

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

Spicy salmon tartare  
with avocado and lotus root crisp  
£14.25

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

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

Buffalo mozzarella (v)  
with chargrilled peppers, datterini and polenta cracker  
£13.50

Sautéed monkfish cheeks and snails,  
bacon and bone marrow Bordelaise  
£13.75

Wild mushroom risotto  
ripped truffled burrata  
£13.75

Coal baked beetroots (v)  
ruby leaves, labneh, pumpnickel and muscatel dressing  
£12.50

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

Blackened miso salmon  
pak choi, citrus dashi and sesame  
£24.00

Deep-fried haddock  
minted crushed peas and chips  
£19.75

Pan-fried skate wing  
xo sauce  
£24.00

Shrimp burger  
fried soft shell crab and Korean barbeque sauce  
£20.00

Goujons of Cornish sole  
with tartare sauce  
£19.75

Grilled sea bass  
fried shrimp, chilli and garlic  
£24.50

Monkfish and tiger prawn masala  
pilaf rice, coriander yogurt, crispy onions  
£25.75

Cornish fish stew  
garlic aioli and sea vegetables  
£28.00

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 king oyster mushrooms  
£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

Spinach (vg/v)  
steamed, buttered or olive oil and garlic  
£5.75

Fried Delica squash (vg/v)  
with Pecorino  
£5.75

Mixed tomatoes  
blue cheese and pickled shallots  
£6.00

Pit roasted carrots (vg/v)  
with Dukka spiced yogurt and coriander  
£4.75

Green beans (vg)  
with salsa verde  
£5.75

Tossed garden salad (v)  
wild honey and herb dressing  
£5.75

*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.*

## 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

Honeycomb ice cream £8.75  
with hot chocolate sauce

### Sorbets

minted lime, blueberry, coconut and Malibu

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

## SWEET WINES

Moscato D'Asti Frizzante Saracco 2021 £10 100ml/ £28 375ml

Clos Orulat Jurancon 2018 £12 100ml/ £35 375ml

Royal Tokaj 6 Puttonios Aszu 2017 £25 100ml/ £120 500ml

## FORTIFIED WINES

Graham LBV £10 100ml/ £65 750ml

Graham's Tawny 20yo £16 100ml/ £110 750ml

Warres 2000 £24 100ml/ £170 750ml

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SCOTT'S  
RICHMOND