

APERITIFS

Sakari Martini 17.00 <i>An Dulaman Maritime, Sakari Sake No 11, Bordiga Bianco, Sea Salt</i>	Spicy Smoked Margarita. . . . 17.00 <i>Avion Plata, Cointreau, Lime Juice, Vida Mezcal, House Spicy Agave Syrup</i>	Citrus Drop 17.00 <i>Ketel One Citroen, Cointreau, Lemon Sherbet, Orange Bitters</i>	Negroni Chinato 18.00 <i>Barolo Chinato, Cynar, Plymouth Original, Campari, House Bitters Mix</i>
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CAVIAR

	30g	50g
N25 Oscietra	165.00	275.00
Petrossian Ossetra Royal	165.00	275.00
N25 Kaluga	240.00	400.00
Petrossian Beluga Royal	450.00	750.00

10g of Petrossian Ossetra Royal available with any dish - £60.00

RAW BAR

Scallop Ceviche 22.95 <i>Jalapeño, Mint, Lime</i>
Tartare of Yellowfin Tuna 27.50 <i>Sesame, Wasabi, Avocado</i>
Tartare of Irish Hereford Prime Beef . . . 19.00 <i>Oyster Cream, Crispy Shallots</i>

SMOKED & CURED

Devon Smoked Eel 19.50 <i>Potato Cake, Pickled Shallots</i>
Sherry Cured Foie Gras 29.50 <i>Burnt Apple, Sauternes, Brioche</i>
Rooftop Smoked Salmon 19.50 <i>Potato Blinis, Horseradish</i>
Iberico Bellota Ham 26.95 <i>Quince, Sourdough, Wild Thyme Honey</i>

STARTERS

Please enquire
about today's
specials!

Cornish Crab & Mussel Soup 16.95 <i>Coconut Milk, Lime, Coriander</i>	Stuffed Squid 21.50 <i>Barrel Aged Feta, Chorizo, Chilli Clams</i>
Lobster Bisque 15.95 <i>Brandy, Tarragon Chantilly</i>	Twice Baked Brightwell Ash Souffle (v). . . . 22.95 <i>Smoked Onion, Belper Knolle</i>
Salt and Pepper Squid 19.00 <i>Lime Aioli, Coriander</i>	Crab Conchiglie. 19.95 <i>Biber Chilli, Lemon</i>
Dover Sole Goujons 38.00 <i>Duck Egg Gribiche, Watercress</i>	

Signed
Richard Corrigan
Cookbook £35

CRUSTACEA & MOLLUSCS

Six Whelks 12.00 <i>Mayonnaise</i>	Six Hot Whelks 14.00 <i>Garlic Butter, Herb Croutons</i>
Bentley's Shellfish Cocktail. 32.00 <i>Cornish Crab, Atlantic Prawns, Brown Shrimp, Native Lobster</i>	Grilled Prawns 18.50 <i>Chilli, Garlic Butter</i>
Cornish Dressed Crab 31.00 <i>Mayonnaise</i>	Baked Orkney Scallop. 21.00 <i>Lemon Garlic Butter</i>
Shellfish Platter. 60.00 <i>Oysters, Mussels, Crevettes, Clams, Whelks</i>	St Austell Bay Mussels. 16.00 <i>White Wine, Garlic</i>
Royal Shellfish Platter. 110.00 <i>Half Lobster, Dressed Crab, Prawns, Oysters, Mussels, Whelks</i>	Dorset Clams 23.00 <i>White Wine, Chilli Garlic</i>
Chilled Lobster. 35.00 . . 70.00 <i>Mayonnaise</i>	

MAIN COURSES

Bentley's Fish of the Day. 55.00pp <i>For Two</i>	Traditional Fish and Chips 27.50 <i>Tartare Sauce, Mushy Peas</i>	Potato Gnocchi (v) 32.50 <i>Chargrilled White Asparagus, Morels</i>
Dover Sole Chargrilled 20 oz 72.00 <i>Brown Butter, Lemon, Caper</i>	Cornish Fish Stew 29.00 <i>Rouille, Aioli</i>	Grilled Lobster 35.00 . . 70.00 <i>Lemon, Garlic, Almond Butter</i>
Dover Sole Meunière 20 oz 72.00 <i>Brown Butter, Lemon, Caper</i>	Classic Fish Pie 30.00 <i>Cod, Smoked Haddock, Prawn, Salmon, Dill</i>	Lobster Thermidor 36.00 . . 72.00 <i>Wild Rocket</i>
Pan Seared Turbot 54.00 <i>Olive Oil Mash, Langoustine Sauce</i>	Limousin Veal Chop. 54.00 <i>Yellow Chanterelles, Scallion Mash, Madeira Sauce</i>	Lobster Spaghetti 39.95 <i>Tomato, Basil</i>
Roast Monkfish Goan Curry 42.00 <i>Grilled Prawns, Coconut, Lime</i>	Himalayan Salt Aged Sirloin 350g 47.00 <i>Au Poivre</i>	

SIDES

Hand Cut Chunky Chips 6.50	Mashed Potato. 6.50
Mushy Peas 5.50 <i>Chip Shop Fritters</i>	Tenderstem Broccoli. 7.50 <i>Olive Tapenade</i>
Spinach 7.00 <i>Creamed or Buttered</i>	Chicory Radicchio Salad 9.50 <i>Radish, Clementine</i>
Himalayan Basmati Rice. 6.00	Pink Fir Potatoes 7.50 <i>Seaweed Butter</i>

BENTLEY'S BAKERY

We bake and serve two types of bread

Pain De Mie
Irish Soda Bread

We serve two types of butter:

Lincolnshire Poacher
Seaweed & Anchovy

Purchase a loaf of Soda Bread for £8
and enjoy a taste of Bentley's at home!



Discover our private dining spaces.

SCAN HERE FOR DETAILS
WWW.BENTLEYS.ORG



FOR FOOD ALLERGIES AND INTOLERANCES PLEASE ALERT YOUR SERVER.
A DISCRETIONARY 15.00% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
PRICES ARE VAT INCLUSIVE. WE USE SHIPTON MILL FLOUR IN OUR BAKERY.
BREAD AND BUTTER CHARGE £2.00PP.