

## OYSTERS

**Tempura fried oysters**  
with ponzu aioli and pickled fennel  
(G, S, E, F, Mo, Md, So2, M)  
(123 Cal) each

**Gillardeau oysters \***  
with shallot vinegar and Asian oyster dressing  
(Mo, So2)

**Individual (55 Cal) each**  
**Six (320 Cal)**  
**Dozen (630 Cal)**

## CAVIAR

(G, E, F, M)

### Oscietra Caviar

served with blinis, creme fraiche, grated eggs, chives and shallots

30g grade 5 (120 Cal)

50g grade 5 (162 Cal)

## SHELLFISH

**Scott's King prawn cocktail** (162 Cal)  
with avocado and Mary Rose sauce (C, S, E, F, Md, M, G)

**Griddled red sea prawns** (230 Cal)  
with chili jam and green papaya salsa (F, C, F, M, So2)

**Seafood risotto** (245 Cal)  
with calamari, crab and prawns (Ce, C, F, M, Mo, G, So2)

**Seared scallops in the shell** (310/465 Cal)  
with yuzu kosho butter (M, Mo, So2)

**Tempura prawns** (774 Cal)  
with spicy cocktail sauce (G, C, E, M, Md, Ss, Ce)

## RAW

**Seabass & prawn ceviche \*** (143 Cal)  
with mango, fried plantain, sweetcorn and yuzu  
(C, F, G So2, S, Md)

**Yellowtail sashimi \*** (185 Cal)  
with pickled cucumber, spiced miso and sesame dressing  
(G, F, Ss, S, So2, M, E, Md)

**Spicy salmon tartare \*** (137 Cal)  
with avocado, chilli and garlic dressing (G, F, S, So2)

**Tuna tartare with caviar \*** (98 Cal)  
avocado, soy and yuzu dressing (C, F, S, G, M)

**Mixed sashimi \*** (439 Cal)  
tuna, salmon, yellowtail, and seabass and prawn ceviche (C, F, S, G, So2, Mo, Md)

## STARTERS

**Spicy salmon maki \*** (181 Cal)  
with umeboshi mayonnaise and flying fish roe  
(G, F, S, M, Md)

**Wagyu beef Maki Roll \*** (218 Cal)  
with Caviar and Shiitake soy (G, F, S, Se, M, Mo)

**Squid bang bang** (536 Cal)  
with peanut sauce, asian salad and toasted peanuts  
(G, F, Mo, P, Ss, So2)

**Octopus carpaccio** (165 Cal)  
with pickled fennel, spring onion and chilli (M0, So2)

**Burrata** (289 Cal)  
with putanesca dressing, basil and parmesan grissini (M, G)

**Twice baked cheddar souffle** (232 Cal)  
with black truffle (G, E, M, Md)

**Gem heart salad** (140 Cal)  
with avocado, datterini tomato, wild honey and  
white balsamic vinaigrette (Md, So2)

**Aubergine and ricotta agnolotti** (261 Cal)  
pomodoro sauce and fresh basil (E, M, G)

## MAINS

<b>Blackened miso salmon *</b> with bok choy and sesame (G, F, Ss, S, So2)	(256 Cal)	<b>Pan seared Sea Bream</b> with artichokes, squid ragu and white beans (F, Mo, M)	(196 Cal)
<b>Deep fried fish and chips</b> with mushy peas and tartare sauce (G, E, F, M, So2, Md)	(654 Cal)	<b>Roasted shellfish for two</b> lobster, scallops, prawns with garlic and herb butter (C, M, Mo)	(1378 Cal)
<b>Chilean sea bass</b> lobster gyoza, mushroom and dashi (G, C, F, S, So2)	(245 Cal)	<b>Chargrilled sea bass</b> with chilli, garlic and lemon (F)	(688 Cal)
<b>Fish goujons</b> with tartare sauce (G, E, F, Md, So2, M)	(288 Cal)	<b>Monkfish and tiger prawn masala</b> with pilaf rice (C, F, M, G, So2)	(363 Cal)
	<b>Dover sole 16oz</b>		
	grilled (F, M, E, So2)	(738 Cal)	
	meuniere (F, M)	(525 Cal)	

## LOBSTER

<b>Grilled Lobster (700gm)</b> with garlic butter and samphire vegetables (C, M)	(165/ 314 Cal)	<b>Thermidor Lobster (700gm)</b> (C, M, So2, Md, G, F, E, Ce)	(148/ 278 Cal)
<b>Lobster linguini</b> lobster sauce, datterini tomatoes and basil (Ce, G, C, F, M, So2)	(435 Cal)	<b>Spicy lobster and shrimp burger</b> Brioche bun, tempura nobashi prawn and spicy tartare sauce (C, F, Mo, Md, M, G, E)	(238 Cal)

## MEAT

<b>Robata grilled lamb cutlets</b> with labneh and apricot harissa (M, So2, N)	(328 Cal)	<b>Robata grilled half chicken</b> with chilli, garlic, lemon, chicken butter sauce (M, Ce)	(295 Cal)
<b>Australian wagyu striploin</b> with Asian mushrooms, wasabi ponzu dressing (G, F, S, So2, M, SS)	(427 Cal)	<b>Crispy duck</b> watermelon, Asian herbs, hoisin dressing and spiced cashews (G, N, S, S, Md)	(1008 Cal)

### Slow cooked beef check (292 Cal)

With celeriac puree, asparagus, artichoke and crispy shallot (M, Ce, G, So2)

## SIDE ORDERS

<b>Scotts mixed salad mimosa (So2)</b>	(34 Cal)	<b>Green beans</b> with salsa verde (Md, So2, M)	(85 Cal)
<b>Potatoes</b> mashed (M)	(194 Cal)	<b>Spinach</b> steamed	(33 Cal)
chipped	(330 Cal)	buttered (M)	(67 Cal)
<b>Baked aubergines</b> with tomatoes and Parmesan (M)	(210 Cal)	garlic olive oil	(68 Cal)

## BELLINIS

### Jasmine & Peach Bellini

Jasmine tea syrup, peach puree, Martini 0% (84 Cal)

### Moroccan Mint and Passion Fruit Bellini

Moroccan mint tea syrup, passion fruit puree, Martini 0% (80 Cal)

### Pineapple & Lemongrass Bellini

Lemongrass & ginger tea, pineapple, Martini 0% (96 Cal)

### Lemon Verbena & Rambutan Bellini

Rambutan puree, lemon verbena tea, Martini 0% (95 Cal)

## SIGNATURES

### Scott's Club

Lychee, sage, raspberry, yuzu (110 Cal)

### Green Honour (N)

Botan Signature Blend, cucumber, pineapple juice (134 Cal)

### Elderflower and Fennel Presse

Elderflower cordial, fennel juice, lemon juice, soda water (110 Cal)

### Rhubarb Spritz

Rhubarb cordial, Martini 0%, Indian tonic, soda water (115 Cal)

### Tiki Tea

Pineapple juice, cardamom syrup, passion fruit, coconut (139 Cal)

### Penicillin

Lapsang Souchong tea, pear juice, honey syrup, ginger (176 Cal)

### Basil Smash

Botan Juniper Garden, fresh basil, Indian tonic (92 Cal)

### Nomad (Ss)

Arabic coffee, date syrup, halva, almond milk (180 Cal)

## WATER & SOFT DRINKS

VOSS Still 800 ml  
VOSS Sparkling 800 ml  
Coca-Cola (105 Cal)  
Coca-Cola Light (0 Cal)  
Sprite (118 Cal)  
Fanta (145 Cal)

## HOMEMADE FRESH JUICES

Orange (113 Cal)  
Pineapple (84 Cal)  
Apple (55 Cal)

## NON-ALCOHOLIC

	Glass	Bottle
Martini 0%	(27 Cal)	(135 Cal)
Martini Rose 0%	(27 Cal)	(135 Cal)
Lussory Chardonnay	(27 Cal)	(135 Cal)
Lussory Merlot	(27 Cal)	(135 Cal)
Lussory Rose	(27 Cal)	(135 Cal)
Heineken 0%		(69 Cal)
Homemade Ginger Beer		(84 Cal)

## HOT BEVERAGE

Espresso (3 Cal)	Jasmine Pearls (4 Cal)
Ristretto (3 Cal)	Emperor Sencha Green (4 Cal)
Latte (56 Cal)	Maroccan Mint (4 Cal)
Cappuccino (56 Cal)	Chamomile (4 Cal)
Macchiato (25 Cal)	Summer (4 Cal)
Double Espresso (3 Cal)	
Americano (3 Cal)	
English Breakfast (4 Cal)	
French Earl Grey (4 Cal)	

## CHEESE AND SAVOURIES

### Welsh rarebit

(G, E, F, Md, P, S)

(417 Cal)

### Selection of three cheeses

with biscuits and chutney (M, So2)

(836 Cal)

## ICE CREAMS AND SORBETS

### Ice creams

Caramel, Chocolate and Mango (E, M)

(380 Cal)

### Sorbets

Raspberry, Coconut and Lemon (So2)

(52 Cal)

### Honeycomb ice cream

with hot chocolate sauce (E, D)

(516 Cal)

## DESSERTS AND PUDDINGS

### Bakewell pudding

with almond praline ice cream (G, E, D, N)

(685 Cal)

### Seasonal fruit

with sorbet

(179 Cal)

### Salted caramel chocolate fondant

with vanilla ice cream (G, E, D)

(483 Cal)

### Paris-Brest

with pistachio ice cream and hot chocolate sauce  
to share (G, E, D, N)

(641 Cal)

### Raspberry pavlova

(E, D, So2)

(248 Cal)

### Strawberry cheesecake

to share (G, E, D)

(1028 Cal)

## HANDMADE PETIT FOURS

### Pistachio Malakoff

(D, N)

(361 Cal)

### Lemon madeleines

(G, E, D, So2)

(483 Cal)

### Chocolate truffles

(D) (243 Cal)

### Selection of petit fours

(360 Cal)

## VEGETARIAN AND VEGAN

**Burrata**  
with Char grilled asparagus and almond pesto  
(M, N, So2)  
(289 Cal)

**Aubergine and ricotta agnolotti**  
with Pomodoro sauce and fresh basil  
(E, G, M, So2)  
(1685 Cal)

**Spiced butternut squash tomato masala**  
with rice pilaf, mint and coriander chutney  
(Vg, M)  
(426 Cal)

**Twice baked cheddar souffle**  
with black truffle  
(G, E, M)  
(451 Cal)

**Linguini putanesca, fresh basil**  
(V, M, N, G)  
(501 Cal)

**Miso roast aubergine**  
With Bok choy, tamarind and sesame  
(Vg, Ss, So2, S)  
(273 Cal)

**Quinoa and pistachio bowl**  
with Labneh, dukkah, white balsamic and honey dressing  
(V, M, Ss, Md)  
(654 Cal)

## SIDE ORDERS

**Scotts mixed salad mimosa** (34 Cal)  
(So2)

**Green beans** (85 Cal)  
with salsa verde (Md, N)

**Potatoes**  
mashed (M) (623 Cal)  
chipped (330 Cal)

**Spinach**  
steamed (M) (70 Cal)  
buttered (M) (214 Cal)  
garlic olive oil (M) (223 Cal)

**Baked aubergines** (398 Cal)  
with tomatoes and Parmesan (M)