



**BENTLEY'S**  
OYSTER BAR & GRILL

## Sample Crustacea A La Carte

£72

### Selection of canapés on arrival

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#### Starter

Singapore Crab & Mussel Soup

Bentley's Smoked Salmon with Blinis & Crème Fraiche

Macaroni of Lobster & Basil

Cold Dressed Crab, Mayonnaise (*£6 supplement*)

Linguine of Clams, Chilli & Garlic

Tartare of Beef

Stuffed Baby Squid with Chorizo & Organic Feta

Warm Tart of Ceps with Wild Garlic

Shellfish Cocktail (*£6 supplement*)

#### Main

Royal Fish Pie (*Lobster, Scallop, Haddock, Tiger Prawn*)

Baked Fillet of Sea Bass, Salsify, Blood Orange & Brown Shrimp

Baked Lemon Sole with Mussels & Sea Vegetables

Pan Seared Scallops with Wild Garlic, White Beans & Chorizo

Rib Eye Steak, Peppercorn Sauce or Béarnaise

Whole Lobster Grilled or Thermidor (*£28 supplement*)

Grilled Butternut Squash, Crisp Fried Mastelo, Hen's Egg & Almonds

Dover Sole Grilled or Meunière (*£18 supplement*)

#### Dessert

Crème Brûlée

Bentley's Seasonal Trifle with Mascarpone

Tarakan Chocolate Mousse

Amaretto Parfait with Coffee Bavarois

Carpaccio of Golden Pineapple, Coconut & Lime Sorbet

Selection of British & Irish Farmhouse Cheeses

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Tea or Coffee & Petit Fours

**Sample Crustacea Reduced Choice Menu**  
**£59**

**Starter**

Bentley's Smoked Salmon with Blinis & Crème Fraiche

Chicken Liver Parfait, Red Onion & Country Toast

**Main**

Baked Fillet of Sea Bass, Salsify, Blood Orange & Brown Shrimp

Garlic Roasted Guinea Fowl with Bacon, Sage & Redcurrant

**Dessert**

Tarakan Chocolate Mousse

Carpaccio of Golden Pineapple, Coconut & Lime Sorbet

## Sample Tasting Menu 1

(Seafood only based)

£80

### Canapés

West Mersea Oysters, au naturel

Roast Scallops with Sardines  
& Horseradish

Baby Squid, Stuffed with  
Chorizo & Feta

Steamed Sea Bass with Shellfish  
& Galangal Broth

Crozier Blue with Quince  
& Red Wine Chutney

Carpaccio of Apple with Black Pepper Syrup,  
Coconut & Lime Sorbet

Tea & Coffee with Petit Fours

**Sample Tasting Menu 2**  
(Mixed Seafood & Meat based)  
**£80**

**Canapés**

Ceviche of Scallops with Tomato, Avocado & Coriander

Terrine of Cured Meats with Lemon, Pickled Pear & Quince

Steamed Sea Bass with Shellfish  
& Galangal Broth & Green Soya Beans

Goosnargh Chicken,  
Chestnuts & Redcurrant

Stilton with Homemade Quince & Oat Cakes

Chocolate Tart with Roasted Fig & Sour Cream

**Tea or Coffee & Petit Fours**