



BENTLEY'S

OYSTER BAR & GRILL

Private Dining Menus – Jameson Room

All Private Dining Set Menus include

Chef's Selection of Canapés on arrival as well as
Tea or Coffee & Handmade Petit Fours

Menu (lunch only)

£40.00 per person

Spring Pea & Mint Soup, Sour Cream & Crisp Bacon

Pan Roasted Cod, White Beans, Chorizo & Salsa Verde

Shaved Golden Pineapple, Coconut Sorbet, Lime & Black Pepper

Menu A

£46.00 per person

Parfait of Chicken Liver, Red Onion & Country Toast

Baked Fillet of Hake, Sea Lettuce, Crushed Rattle Potatoes & Shellfish Butter

Warm Orange Cake with Yoghurt Bavoire & Chocolate Sorbet

Menu B

£50.00 per person

Warm Terrine of Smoked Haddock, Peas, Bacon & Hen's Egg Dressing

Roast Breast of Goosnargh Chicken, Spiced Lentils & Tender Stem Broccoli

Meyer Lemon Tart, Sour Cream

Menu C

£54.00 per person

Serrano Ham, Pear, Walnut & Wild Leaf Salad

Steamed Fillet of Sea Bass, Blood Orange & Brown Shrimp Butter

English Berries, Basil & Champagne Sabayon





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Menu D

£58.00 per person

Warm Smoked Salmon, Salad of Spring Vegetables & Horseradish
Roast Rack & Confit Shoulder of Elwy Valley Lamb, Young Spinach & New Season Garlic
Soft Meringue with Strawberries, Basil & Vanilla Ice Cream

Menu E

£60.00 per person

Warm Asparagus with Buttered English Crab
Grilled Aged Rib Eye Steak, Red Wine Butter, Cayenne & Black Pepper Onions
Bentley's Rhubarb, Blood Orange & Ginger Beer Trifle

Menu F

£70.00 per person

Carpaccio of Beef, Crisp Bacon, Shallot, Rocket & Parmesan
Grilled Dover Sole, Buttered Spinach & English Ratte Potatoes
Amaretto Parfait, Coffee Bavoire

Selection of British & Irish Cheeses

£7.50 per person for sharing platters / £12 per person on individual plates

Special Dietary Requirements

All dietary requirements will be catered for with adequate notice

Minimum numbers of 15 apply.

All prices are inclusive of VAT. A discretionary 15% service charge will be added to your food and beverage bill.



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Menu G

Seasonal 6-Course Tasting Menu

£80 per person

Wine matching available from

£55 per person

Sample Tasting Menu A

Seafood only

(Menus change on a daily basis)

Canapés

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West Mersea Oysters 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

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

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Tea & Coffee with Petit Fours



BENTLEY'S
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Sample Tasting Menu B

Seafood & Meat
(Menus change on a daily basis)

Canapés

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Ceviche of Scallops with
Tomato, Avocado & Coriander

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Terrine of Cured Meats with
Lemon, Pickled Pear & Quince

~

Seared Fillet of Hake with
Roast Shallot, Bacon & Razor Clams

~

Goosnargh Chicken with
Chestnuts & Redcurrant

~

Stilton with Homemade Quince & Oat Cakes

~

Chocolate Tart with
Roast Fig & Sour Cream

~

Tea & Coffee with Petit Fours

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