



BENTLEY'S

OYSTER BAR & GRILL

Sample Menu
Monday – Friday
12pm – 3pm

Monday – Saturday
5.30pm – 11pm

Natives

Loch Ryan No 2s
per 3 per 6 per 9 per 12
10.50 21.00 31.00 41.00

Whitstable
per 3 per 6 per 9 per 12
10.00 19.50 29.00 38.00

West Mersea No 2s
per 3 per 6 per 9 per 12
10.00 19.50 29.00 38.00

Rocks

West Mersea Pearls
per 3 per 6 per 9 per 12
7.00 13.50 19.00 26.00

Jersey Coast
per 3 per 6 per 9 per 12
8.00 14.50 21.00 28.00

Dorset
per 3 per 6 per 9 per 12
7.50 14.00 20.50 26.50

Carlingford
per 3 per 6 per 9 per 12
7.00 13.50 19.00 26.00

Hot Rocks

Rockefeller
14.50

Garlic Baked
13.50

Chorizo
14.50

From the Bar

Turel Ham 15.00

Cherry Clam 3.00 each

Langoustine 5.00 each

Whelks 2.00 each

Oscietra Caviar 95.00

Shellfish Platter £65 pp

Dressed Crab, Half Lobster, Langoustine, Whelks, Cherry Clam & Selection of Oysters

Starters

Bentley's Fish Soup	9.50
Singapore Crab & Mussel Soup	10.75
Shellfish Bisque, Brandy Cream	13.00
Oyster Vietnamese Style	14.00
Artichoke, Red Onion & Taleggio Tart	9.50
Frank Hederman's Smoked Salmon	15.00
Tartare of Beef	15.00
	with Caviar 36.00
Shellfish Cocktail	21.50
Terrine of Cured Meats with Roasted Muscat Grapes	14.00
Cold Dressed Crab Mayonnaise	19.75
Stuffed Baby Squid with Chorizo & Organic Feta	12.50
Pot of Wild Cornish Mussels	9.95/14.50
Macaroni of Lobster & Basil	16.50/21.50
Linguine of Clams, Chilli & Garlic	12.75/18.50

Main Courses

Fish on the Bone

Dover Sole Grilled or Meunière	Market price
Coastal Fish of the Day	Market price
Baked Lemon Sole with Mussels & Sea Vegetables	24.50

Waters & the Wild

Seared Fillet of Hake with Roast Shallot, Bacon & Razor Clams	21.00
Pan Seared Scallops with Capers, Raisins and Crisp Crubeen	26.50
Roast Fillet of Sea Bass with English Crayfish and Autumn Greens	24.00
Steamed Cornish Fish & Shellfish, Thai Spices & Cardamom Rice	21.50
Royal Fish Pie (Lobster, Scallop, Haddock, Tiger Prawn)	28.90
Ricotta Gnocchi with Grilled Spenwood & Pan Seared Ceps	19.00

From the Grill

Mixed Grill <i>(Pork & Sage Sausage, Sirloin of Beef, Belly of Pork, Lamb Chop)</i>	23.50
Veal T Bone with Morteau & White Cabbage	27.50
Dry Aged Beef Rib on the Bone with Red Wine & Anchovy Butter	29.00
Rib Eye Steak, Peppercorn Sauce or Béarnaise	24.50
Grilled Grouse Spatchcock with Bacon, Apple & Chartreuse	28.00
Lobster Grilled or Thermidor	Half 25.00 Whole 50.00

Vegetables & Salads

Buttered Spinach & Garlic 4.95	Home Made Chips 4.75	Autumn Greens 3.95
Buttered English Pink Fir Potatoes 6.00	Salt Chilli Courgette Fritters 4.50	Vine Tomato & Basil Salad 4.75
Green Salad 4.75	Mixed Salad 4.95	Mashed Potatoes 4.50

A discretionary 12.5% service charge will be added to your bill
Cover Charge £2.00 All prices include VAT