

BENTLEY'S

With the arrival of the spring and summer seasons, see the arrival of a stunning new selection of menu options from Bentley's, comprised of the finest seasonal produce and flavours.

One menu must be selected for your whole party to enjoy. We will adapt your selected menu to suit any guests with dietary requirements or allergies. Menus must be confirmed 10 days in advance.

MENU A ~ £85

Rooftop Smoked Salmon
Horseradish, Dill, Pickled Cucumber

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Loin of Elwy Valley Lamb
Pithivier, Split Yellow Pea, Sprouting

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Vanilla Crème Brulle
Yorkshire Forced Rhubarb, Pistachio

MENU C ~ £110

Royal Shellfish Cocktail
Cornish Crab, Atlantic Prawns, Brown Shrimps, Langoustine, Native Lobster

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Baked Dover Sole
St Austell Bay Mussel, Miso Butter, Costal Herbs

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Bentleys Soft Serve
Popcorn Caramel

MENU B ~ £95

Quail Ravioli
Kombu & Mushroom Tea

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Wild Halibut
White Asparagus, Smoked Eel

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Craquelin Choux
Praline Cream, Salted Caramel

MENU D ~ £120

Baked Orkney Scallop
Almond, Apple, Sorrel, Ossetra Caviar

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Beef Wellington
Spinach Puree, Bordelaise Sauce

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Bitter Chocolate Mousse

ADD ON'S

Canapés & 2 Glasses of Piper-Heidsieck
Blanc de Blancs Essential £65pp

Canapés & 2 Glasses of
Piper-Heidsieck Champagne £50pp

Canapés & Glass of
Piper-Heidsieck Champagne £35pp

Chef's Selection of Side
Dishes £8pp

British & Irish
Cheeseboard £14pp

Handmade Petits
Fours £5pp

CAVIAR

N25 Ossetra
30g - £165, 50g - £275

Petrossian Ossetra Royal
30g - £165, 50g - £275

N25 Kaluga
30g - £240, 50g - £400

Petrossian Beluga Royal
30g - £550, 50g - £910

TO TAKE HOME

A Clatter of Forks and Spoons
Signed Richard Corrigan Cookbook
£30

INCLUDED IN MENU PRICE

Fresh from the Bentley's Bakery
Pan De Mie
Irish Soda Bread

With Homemade Butter
Lincolnshire Poacher
Seaweed & Anchovy

And to finish
Breakfast Tea
Filter Coffee

