

# A la Carte Menu

## Menu available Tuesday-Saturday

### To Begin

**Wakame Seaweed & Matcha Butter (V/N/G) . 3.50**  
*Served with our 5 seeds sourdough bread.*

### Oysters

*Served with a Riesling mignonette and a Passionfruit or Yuzu granita.*

#### Utah

*Unique crispy texture with a sweet and sour taste.*

*Each* ..... 4.00  
*1/2 Dozen*..... 23.00

#### Gillardeau

*Voluptuous and firm flesh with subtle and refined aromas.*

*Each*..... 6.00  
*1/2 Dozen*..... 30.00

#### Jersey

*Salty, but very fresh to the palate.*

*Each*..... 3.00  
*1/2 Dozen*..... 17.00

#### Regal

*A fresh, crisp, firm texture, with a sweet aftertaste that sparkles with saltinity.*

*Each*..... 5.20  
*1/2 Dozen*..... 27.50

### Cevicheria

**St Clair Ceviche** ..... 13.75  
*Seabass, Tobiko, Aji Amarillo tiger's milk, sweet potatoes, giant Inca corn, red onion, coriander cress*

**Salmon & Yuzu Ceviche** ..... 12.95  
*Salmon, Yuzu tigers milkn with italian white onion, shaved fennel, watermelon and coriander.*

**Seafood Ceviche** ..... 13.10  
*Mixed seafood, classic tiger milk, cancha, crispy capers, cucumber, tomato, coriander cress.*

**Tuna Tataki (N)**..... 13.70  
*Premium Tuna (AAA), toasted cashew, yuzu and white truffle ponzu, physalis coulis.*

**St Clair Ceviche Platter (N)**..... 26.00  
*St Clair ceviche, Salmon and Yuzu Ceviche, Seafood Ceviche, Tuna Tataki.*

### Hot Dishes

**Lemon Sole** ..... 32.00  
*12 hour marinated sole with truffle oil served with confit oyster mushroom in truffle grape mustard butter*

**Halibut** ..... 19.40  
*Pan fried Halibut with mussel emulsion, sous vide, soy chilli garlic leeks, crispy fennel and shallots.*

**Short Ribs** ..... 21.10  
*12h slow cooked short ribs with a nikkei twist, smoked mash potato, quince paste, pomegranate seeds and shredded chillies.*

**Moqueca Pot** ..... 20.20  
*Tiger prawns, clams and mussels, shallots, bell pepper, sweet basil, ginger, scotch bonnet, coconut, coriander and shrimp sambals*

**Whole Baked Fish** ..... 25.00  
*Whole baked fish with brown butter, capers, lemon and parsley.  
Ask our staff for more information.*

### Sides

**Mackermole** ..... 8.70  
*Smoked mackerel, avocado, 5-herb mix, cold stone pressed extra virgin olive oil, oak smoked paprika with sumac cracker.*

**Green Rice (V/VG)** ..... 5.70  
*Cumin, parsley, coriander seeds, Andean giant corn*

**New Potatoes** ..... 5.10  
*New potatoes, sautéed with, lily capers, parsley.*

**Nikkei Mochi Cheese Bread (G)**..... 6.20  
*Cassava flour, gruyere cheese, smoked cheddar, lemon thyme sea salt and white truffle oil*

**Baby Gem & Pistachio Cream (V/N)**..... 6.75  
*served with smokey romanesco sauce, pickled shaved fennel, dill, mint toated iranian green pistachio.*

**King Prawns** ..... 12.50  
*Spiced Clarified butter, chilli, garlic, parsley, lemon.*

### To Finish

**Avo & Chocolate is what we need! (V/G)**. 10.50  
*Avocado and dark chocolate mousse, cassis gel, chocolate, quinoa shards and lavender coconut cream.*

**Mochi Trio (N)**..... 9.75  
*Chewy mochi filled with three different ice cream flavours:  
Yuzu, mango, passionfruits, raspberry dust*

**Strawberry Sunrise (G)**..... 11.30  
*Vanilla short crust, rompopo, custard, lemon curd, cassis gel, fresh berries meuringue and strawberry ice cream.*

Please inform your server if you have any food allergies or special dietary needs  
A discretionary 12.5% service charge will be added to your bill ~ All gratuities are managed independently ~ Prices include VAT  
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(V) Vegetarian

(VG) Vegan

(G) Gluten

(N) Contains nuts