

A la Carte Menu

To Begin

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

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

King Prawns..... 13.50/25.95
Spiced Clarified butter, chilli, garlic, parsley and lemon.

Mackermole 8.75
*Smoked mackerel, avocado, 5-herb mix, cold stone pressed extra
virgin olive oil, oak smoked paprika with sumac cracker.*

Oysters

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

Jersey - Grouville, Jersey
Salty but very fresh to the palate.

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

Utah - Normandy, France
Unique crispy texture with a sweet and sour taste.

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

Regal - Bannow Cove, Ireland
*A fresh, crisp, firm texture, with a sweet aftertaste that sparkles
with saltinity.*

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

Gillardeau - Ile d'Oleron, France
Voluptuous and firm flesh with subtle and fine aromas.

Each 5.75
1/2 Dozen..... 30.00

Cevicheria

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

Salmon & Passion Fruit Ceviche..... 13.00
*Salmon, passion fruit tigers milk with italian white onion,
shaved fennel, watermelon and coriander.*

Seafood Ceviche 13.50
*Mixed seafood, classic tiger milk, cancha, crispy capers, cucumber,
tomato, coriander cress.*

Tuna Tataki (N)..... 14.00
*Premium Tuna (AAA), toasted cashew, yuzu and white truffle
ponzu, physalis coulis.*

St Clair Ceviche Platter (N)..... 27.50
St Clair ceviche, Salmon and passion fruit Ceviche, Seafood

Ceviche, Tuna Tataki.

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
info@stclairuk.com | stclairuk.com

Hot Dishes

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

Halibut 19.50
*Pan fried Halibut with mussel emulsion, soy chilli garlic leeks,
crispy fennel and shallots.*

Short Ribs 21.50
*12h slow cooked short ribs with a nikkei twist, smoked mash potato,
quince paste, pomegranate seeds and shredded chillies.*

Moqueca Pot 23.00
*Tiger prawns, clams, mussels, monkfish, 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

Green Rice (VG)..... 5.75
Cumin, parsley, coriander seeds, Andean giant corn

New Potatoes 5.00
New potatoes, sautéed with, lily cappers, parsley.

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

To Finish

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

Mochi Trio (N)..... 9.00
*Chewy mochi filled with three different ice cream flavours:
coconut, mango and passionfruit with cherry dust.*

Vanilla short crust (G)..... 12.25
*Vanilla short crust, pistachio creme anglaise, mix berry compote,
fresh berries meringue with strawberry and yuzu ice cream.*

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(V) Vegetarian

(VG) Vegan

(G) Gluten

(N) Contains nuts