

A la Carte Menu

To Begin

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

Nikkei Mochi Cheese Bread..... 6.20
Cassava flour, gruyere cheese, smoked cheddar, sea salt and white truffle oil

King Prawns (G)..... 13.50/25.95
Tamarind, fermented chillie paste and micro coriander

Mackerel Two Ways 8.75
Tartare and Cured served with dill, lemongrass oil and compressed green apple

St Clair Fish Soup 10.75
Miso and kombu infused broth with seafood and garnish

Crab salad (G)..... 13.00
Nikkei crab wrapped in avocado, mandarin gel, squid ink coral, black tobiko and amarillo tiger's milk

Caviar Ossetra 20/30 gram(G)..... 47.95/59.95
Blini's, creme fraiche, eggs and capers

Oysters

Served with Riesling mignonette and Yuzu or coconut lemongrass granita.

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

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

Fine de Claire - Marenes d'Oleron, Franceslaty
A delicate salty taste and a meaty texture.

Each 3.50
1/2 Dozen..... 19.00

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

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

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, Aji Amarillo tiger's milk, sweet potatoes, giant Inca corn, red onion, coriander cress

Salmon & Yuzu Ceviche..... 13.00
Yuzu tigers milk with italian white onion, watermelon and coriander.

Prawn Ceviche 13.50
Coconut and lemongrass tiger's milk, watermelon radish, shallots, physalis and mandarin gel.

Seabass Tiradito 13.00
Rocotto tiger's milk with compressed green apple, yoghurt and black tobiko.

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

St Clair Ceviche Platter (G/N)..... 27.50
St Clair ceviche, Salmon & Yuzu Ceviche, Prawn Ceviche, Tuna Tataki.

Hot Dishes

Half Lobster 29.50
St Clair saffron sauce with confit truffle potatoe and puffed rice

Cod loin (G) 23.00
Yuzu and green kosho glazed served with shimeji butter sauce

Moqueca Pot 23.00
Tiger prawns, clams, mussels, monkfish, bell pepper, sweet basil, coconut, coriander and shrimp sambals

Whole Baked Seabream 25.00
Whole baked Seabream with brown butter, capers, lemon and parsley

Whole baked Seabass 27.50
Served with cream of mussels and sweet chilli pepper

Duck breast (G) 21.50
Crispy skin, yuzu glaze, parsnip puree and confit baby carrots

Sides

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

New Potatoes 5.25
New potatoes, sautéed with, lily capers and parsley

Baby Gem & Pistachio Cream (V/N)..... 6.50
Served with smokey romanesco sauce, pickled shaved fennel, dill, mint and toasted iranian green pistachio.

Beetroot & Goat's cheese (N)..... 5.25
Salt baked baby beetroot, hazelnut puree and mixed leafs

To Finish

Deepdish cookie (G/N)..... 10.00
Chocolate and hazelnut centre with banana split ice cream

Guava Cheesecake (G/N)..... 8.75
Guava coulis and Brazil nut praline

Dark chocolate tart (G)..... 10.75
Served warm with honeycomb, candied orange peel, mulled wine granita and creme fraiche

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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