

Under The Sea

To Begin

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

Oysters

Served with a cucumber granita and Riesling mignotte

Utah Oysters (GF)
Long lasting taste of iodine with a meaty texture
Each **3.40**
1/2 Dozen..... **20.00**

Gillardeau Oysters (GF)
Voluptuous and firm flesh with subtle and refined aromas
Each..... **4.65**
1/2 Dozen..... **26.50**

Regal Oysters (GF)
Unique crispy texture with a sweet taste
Each..... **4.20**
1/2 Dozen **25.00**

Jersey Oysters (GF)
Salty, but very fresh to the palate
Each..... **3.00**
1/2 Dozen..... **17.00**

Crustacean

Crevette (200g) 10.00
Crevette/prawns cooked in seawater minutes after catch.

Clams (250g)..... 16.95
Fresh clams boiled in seawater with coriander, onions and shallots.

Mussels (500g) 6.00
Steamed in sake with spring onion and shallots

Langustine 3.50
Live cooked langustine, boiled in seawater served with our homemade Nikkei aioli.

Half Lobster 9.70
Steamed to perfection and served with our famous chilli and Nikkei aioli

Dressed Crab..... 14.85
Spring onions, ginger, Amarillo, Nikkei aioli and chives.

Winkles (per kg) 16.20
Steamed in seawater with basil, spring onions, shallots

Scallops..... 5.70
Scallops served in it's shell, marinated in tiger's milk.

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 ~ Prices include VAT

The FSA advises that the consumption of raw or less than thoroughly cooked fish and shellfish may increase your risk of illness.

Here at St Clair we have strict systems in place to ensure our food is safe for you to eat.

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