

# KASPAR'S

SEAFOOD BAR AND GRILL

## STARTERS

- Pan-roasted diver scallops £16  
Tomato verbena jam
- Beef tartare £12  
Snails £12  
Herb garlic butter
- Chicken liver parfait £16  
Grilled sourdough, Cumberland sauce
- Poached Isle of Skye lobster £19 / £36  
Garlic mayonnaise
- Yellow fin tuna tartare £12  
Avocado
- Smoked sand shrimp and eel cocktail £14
- Celery and pecorino soup £8
- Roasted oxtail consommé £8  
Cèpe tortellini

## SALADS

- Caramelised goat's cheese £10  
Seasonal leaves, walnut dressing
- Indonesian prawn salad £12 / £18  
Coriander, sesame dressing
- Chopped salad £12 / £16  
Add chicken / sand shrimp / Cornish crab £4
- Caesar salad £8 / £12  
Add chicken / grilled prawns / Cornish crab £4

## MAIN COURSES

- Kaspar's smoked salmon sausage £18  
Apple sauerkraut, horseradish sauce
- Pan-fried sea bream £22  
Seafood bouillabaisse, fennel gratin
- Wiener schnitzel £18  
Potato salad
- Thai green seafood curry with cashews £18  
Jasmine rice
- Sweet potato and goat's cheese ravioli £19  
Roasted salsify, truffles
- Kaspar's lobster club sandwich £25  
Fries
- Beef Bourguignon £19  
Mashed potato
- Lemon sole goujons £18  
Fries
- Seafood linguine £16 / £19
- Tomato penne £15 / £17  
Roasted garlic, parmesan
- Wild mushroom risotto £15 / £17

## FROM THE SEAFOOD BAR

Siberian Gold Caviar  
30g £80 / 50g £135 / 125g £345  
Blinis and sour cream

West Mersea rock oysters  
Jersey rock oysters  
Six £14.50 / dozen £28.00

## SMOKED FISH

- Genuine wild smoked Scottish salmon
- London Cure smoked Scottish salmon
- Royal fillet of smoked salmon
- Peppered hot smoked Scottish salmon
- Whole smoked eel
- Hot smoked sable fish with paprika

## CURED FISH

- Star anise cured salmon
- Traditional Gravlax
- Beetroot cured halibut
- Citrus cured wild sea bass
- Peppered monk fish
- Choice of 2 £14  
Choice of 4 £22
- Fruit de mer platter £34  
Seasonal oysters / poached prawns /  
Cornish crab / hand diver scallop
- Royal fruit de mer platter £45  
Lobster / seasonal oysters / poached prawns  
Cornish crab / hand diver scallop



All prices include VAT. A discretionary service charge of 12.5% will be added to your final bill.

## FROM THE GRILL

- Hereford fillet of beef 7 oz £32  
Peppercorn sauce or béarnaise
- Hereford rib-eye 10oz £28  
Peppercorn sauce or béarnaise
- Classic burger £15
- Organic spatchcock chicken £15
- Isle of Skye Lobster  
Half £19 Whole £36
- Salt Marsh lamb cutlets £26  
Roasted garlic and rosemary jus
- Dover sole £34  
Brown butter caper sauce
- Monkfish kebabs £24  
Preserved lemon
- Scottish salmon fillet £19  
Seafood nage

## SIDE ORDERS £3

- Fries
- Sautéed spinach
- Garlic chilli fried sprouting broccoli
- Dauphinois potato
- Savoy cabbage with double smoked bacon
- Creamed potato
- Mixed spring vegetables
- Confit of wild mushrooms
- Mixed greens salad

## DESSERT

- Apple crème brûlée £8
- Gooseberry and amaretto trifle £8
- Valrhona manjari chocolate sphere £8  
Passion fruit sensations
- Vanilla rice pudding £8  
Caramelised plum
- Rhubarb lemon sponge £8  
Rhubarb sorbet
- Peach Melba ice cream sandwich £6
- Apple tart tatin £8  
Clotted cream ice cream
- Strawberry and elderflower cream £8  
Champagne strawberry sorbet
- Sticky toffee pudding with rum cherries £8  
Butterscotch sauce, vanilla ice cream