KASPAR'S

SEAFOOD BAR AND GRILL

STARTERS

Pan-roasted diver scallops £16
Tomato verbena jam

White asparagus £12
Egg and herb vinaigrette

Snails £12
Herb garlic butter

Chicken liver and foie gras parfait £16
Grilled sourdough, Cumberland sauce

Poached Isle of Skye lobster £19 / £36
Garlic mayonnaise

Yellow fin tuna tartare £12
Avocado

Smoked brown shrimp and eel cocktail £14

White asparagus soup £8
Smoked salmon and wild garlic beignets

Chilled tomato gazpacho, garlic prawns £8

Steak tartare £12

SALADS

Caramelised goat's cheese £10
Seasonal leaves, walnut dressing

Indonesian prawn salad £12 / £18
Coriander, sesame dressing

Kaspar's chopped salad £12 / £16
Add chicken / brown shrimp / Cornish crab £4

Caesar salad £12 / £16
Add chicken / grilled prawns / Cornish crab £4

MAIN COURSES

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

Oscietra Caviar
30g £80 / 50g £135 / 125g £345
Blinis & 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 and paprika

CURED FISH

Star anise cured salmon

Traditional Gravlax

Beetroot cured halibut

Citrus cured wild sea bass

Peppered monkfish

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 7oz £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

Buttered Jersey Royal potatoes

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 crumble £8
Vanilla ice cream

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

Assorted home made ice creams £8

KASPAR'S

SEAFOOD BAR AND GRILL

CHAMPAGNE

		Glass	1/2 Bottle	Bottle
Louis Roederer Brut Premier	France, NV, Medium bodied, velvety, citrus	£17.00	£37.00	£69.00
Gatinois Tradition Brut	France, NV, Medium bodied, fresh, peach	£17.50		£72.00
Pol Roger Brut	France, NV, Full bodied, red apple, violets	£20.00		£84.00
Ruinart Rosé Brut	France, NV, Full bodied, cherry, lively	£23.00	£54.00	£98.00
Ruinart Blanc de Blancs	France, NV, Light, crisp, fresh, lemony	£26.00	£65.00	£115.00
Laurent Perrier Rosé	France, NV, Full bodied, plum, medium flavoured, rounded	£26.00		£130.00
Dom Pérignon	France, 2003, Full bodied, rich, lively, brioche	£56.50		£270.00
Louis Roederer 'Cristal'	France, 2005, Full bodied, white peach, honey, velvety	£85.00		£360.00

WHITE WINE

		Glass	Carafe	Bottle
Portenova, Pinot Grigio	Italy, 2012, Light, white peach, pear, apricot	£8.00	£16.00	£32.00
Brook Ridge, Sauvignon Blanc	New Zealand, 2012, Light, passion fruit, balanced	£8.50	£17.00	£34.00
Roundhill, Chardonnay	USA, 2011, Medium bodied, melon, butter, apple	£8.50	£17.00	£35.00
Saint Veran, Michel Chavet	France, 2011, Medium bodied, little oak, buttery	£10.00	£20.00	£40.00
Karri Oak Estate, Sauvignon/Semillion	Australia, 2011, Light bodied, fresh, melon, lemon	£10.50	£21.00	£42.00
Dr Loosen Wehlener, Riesling	Germany, 2011, Medium bodied, citrus fruit, peach, honey	£12.00	£24.00	£45.00
Gavi Di Gavi Ca Da Bosio	Italy, 2011, Light, fruity, lime	£12.50	£23.00	£46.00
Chablis "Carre de Cesar"	France, 2009, Light, vanilla, melon, apple	£12.50	£25.00	£50.00
Craggy Range "Avery", Sauvignon Blanc	New Zealand, 2011, Medium bodied, gooseberry, grapefruit, honey	£13.50	£27.00	£54.00
Pouilly Fuissé, Domaine Cordier	France, 2011, Full bodied, fresh, citrus, honey melon	£14.00	£28.00	£56.00
Charles Smith, K Vintners	USA, 2010, Medium bodied, citrus, balanced	£16.00	£32.00	£64.00
Sancerre La Moussière, A Mellot	France, 2011, Medium bodied, gooseberry, lime, honey	£16.50	£33.00	£66.00
Louis Latour Meursault	France, 2010, Medium bodied, almond, pear, honey	£17.50	£35.00	£70.00
'Indigene' P. Jolivet, Pouilly Fumé	France, 2010, Medium bodied, green apple, minerals, citrus	£22.00	£44.00	£88.00
Stags Leap 'Karia', Chardonnay	USA, 2009, Medium bodied, butter, vanilla, red apple	£22.50	£45.00	£90.00
Chassagne-Montrachet, 1er Cru "Chenevottes"	France, 2008, Full bodied, vanilla, cinnamon, honey	£23.50	£47.00	£95.00
Puligny Montrachet 1er Cru, Folatières Faiveley	France, 2010, Full bodied, buttery, honeysuckle	£27.50	£55.00	£110.00

ROSÉ WINE

		Glass	Carafe	Bottle
Anjou Rosé, Domaine des Cedres	France, 2012, Light, crisp, cranberries	£8.00	£16.00	£32.00
Stanlake, Pinot Noir Blush	England, 2010, Light, raspberries, violets	£9.00	£18.00	£36.00
Massaya Rosé	Lebanon, 2012, Full bodied, floral, raspberries	£8.50	£17.00	£34.00
Château d'Esclans Rosé, Côtes de Provence	France, 2012, Medium bodied, elegant, fruity	£15.00	£30.00	£56.00

RED WINE

		Glass	Carafe	Bottle
Château la Bastide, Syrah	France, 2010, Medium bodied, soft tannins, elegant	£8.00	£16.00	£32.00
Viu Manent, Cabernet Sauvignon	Chile, 2010, Medium bodied, red berries, soft tannins	£8.50	£17.00	£35.00
Côtes Du Rhone, Plan de Dieu, Espigouette	France, 2010, Medium bodied, blackcurrants, white pepper	£10.00	£20.00	£40.00
Tamar Ridge Devils Corner, Pinot Noir	Australia, 2011, Medium bodied, red berries, spice	£11.00	£22.00	£45.00
Catena, Malbec	Argentina, 2010, Full bodied, rich, plums, earthy	£12.00	£24.00	£47.00
Chianti Classico, Fattoria Argiano	Italy, 2007, Medium bodied, herbal, blackberries, fruity	£12.00	£24.00	£48.00
Rioja Muga, Reserva	Spain, 2008, Medium bodied, black cherries, earthy, leather	£12.50	£25.00	£49.00
Duck Pond, Merlot	USA, 2009, Full bodied, black cherries, plums, ripe tomatoes	£12.50	£25.00	£50.00
Little Beauty, Pinot Noir	New Zealand, 2011, Medium bodied, raspberries, violets, truffles	£13.00	£26.00	£52.00
Louis Latour, Côtes de Beaune Villages	France, 2010, Medium bodied, balanced, elegance, light oak	£15.00	£30.00	£60.00
Château Haut-Beausejour	France, 2009, Full bodied, lively, oak, red fruits	£15.50	£31.00	£62.00
Château Tour-Pibran	France, 2008, Full bodied, blackberries, cedar, juicy tannins	£17.50	£35.00	£70.00
Fürst Tradition, Spätburgunder	Austria, 2007, Medium bodied, stewed prunes, clove, leather	£19.00	£38.00	£72.00
Château Beauchene, Châteauneuf du Pape	France, 2009, Full bodied, blackcurrants, oak, smooth	£20.00	£40.00	£80.00
Pio Cesare, Barolo	Italy, 2008, Medium bodied, blackcurrants, chocolate, earthy	£24.50	£49.00	£98.00
Château de Pez	France, 2006, Full bodied, tobacco, black pepper, dark berries	£15.50	£51.00	£103.00
Château Beauregard	Pomerol, 2006, Full bodied, plums, violets, smokey	£30.00	£60.00	£120.00
Château P.L. Comtesse de Lalande	Pauillac, 2007, Full bodied, earthy, ripe black cherries, smooth	£80.00	£160.00	£325.00
Château Lafite Rothschild	France, 1995, Full bodied, rich, plums and cherries, earthy	£325.00	£750.00	£1,500.00

All wines by the glass will be served in 175ml measures and carafes in 350ml