

# FISH MARKET

## CRUSTACEA FROM THE MARKET

Colchester rock oyster.....each	2.50
Carlingford Lough rock oyster.....each	2.50
Shell on brown shrimps.....1/2 pint	6.50
Clams.....1/2 pint	6.00
Prawns.....1/2 pint	8.00
Dressed Cornish crab.....	12.00
Whole undressed crab.....	10.00
Dressed lobster (half/whole).....	15.00/29.00

## LIGHT BITES

Nocellara del belice olives.....	2.75
Crushed pea & broad beans on toast with buffalo mozzarella.....	4.50
Mini fish cakes, garlic mayonnaise.....	4.50
Ortiz anchovies & shallots.....	11.50
Two shell on prawns, garlic butter.....	4.25

## SMOKED, RAW & CURED

Dill cured salmon, mustard dressing, little leaves.....	8.00
Seabass ceviche, lime dressing.....	9.00
Potted salmon, baby leaf salad, sourdough crisp.....	9.00

## STARTERS

Fish soup, rouille & croutons.....	7.50
Wild mushroom soup, creme fraiche & chives.....	7.50
Salt & pepper squid, roast garlic & chilli.....	9.00
Worcester cured ham, rocket & fig, aged balsamic, olive oil.....	9.00
Grilled scallops, pea puree, crisp air dried ham, pea shoots.....	13.00
Buffalo mozzarella, tomato & avocado salad, balsamic dressing.....	8.50/15.50
Crayfish Scotch egg, seaweed mayonnaise.....	9.50
Goujons of day boat sole.....	7.50/11.00
Prawn cocktail.....	10.00
Fish board - smoked cod roe, cured salmon, potted salmon, horseradish cream, toasted sourdough.....	13.00
Seafood sharing platter - grilled scallops, salt & pepper squid, goujons of day boat fish, garlic king prawns.....	24.00

## FISHERMAN'S BACK IN THE NET

1/2 pint of prawns

Fisherman's bucket

*Selection of scallops, prawns, mussels & clams, depending on the catch.*

*Poached & served in the net with chips & mayonnaise*

Please ask for today's selection

Lemon posset, shortbread, fresh raspberries

- 27.50 -

## FISH

Mussels, white wine, garlic & parsley, fries.....	14.50
Beer battered fish & chips, mushy peas, tartare sauce.....	14.50
Smoked haddock fishcake, wilted baby spinach, poached egg, grain mustard sauce.....	15.00
Barry's sustainable fish pie with haddock, salmon, sea bass.....	14.50
Grilled lobster (half/whole), garlic butter & fries.....	17.00/31.00
Baked cod, wilted baby spinach, cockle & parsley broth.....	15.50
Brixham Dover Sole with a side & sauce of your choice.....	37.50
Paper wrapped bream, artichoke, new potatoes & olives.....	14.50
Sea bass, sauteed wild mushrooms & baby spinach.....	18.50

## MAINS

Oven roasted guinea fowl, roasted celeriac, grape & sherry vinegar dressing.....	15.50
350g Belted Galloway rib eye steak, fries, bearnaise sauce.....	33.00
Wild mushroom risotto, shaved parmesan & truffle.....	16.50
Red wine braised beef cheek, smoked bacon & mushrooms, creamed mash potato.....	18.00

## SHELLFISH PLATTER - 29.50

A selection of oysters, clams & whelks, brown shrimps, prawns, mussels & crab served with mayonnaise, shallot vinegar & rye bread

Add half/whole lobster - 15.00/29.00

## SIDES

Mushy peas.....	3.25	Tomato & red onion salad.....	4.25
Creamed spinach.....	3.75	Rocket & parmesan.....	4.25
Fries.....	3.25	English lettuce, radish & herbs.....	3.25
Creamed mash potato.....	3.75	Sweet potato mash, chilli & coriander.....	3.25
Asian slaw.....	3.75		

## DESSERTS

Profiteroles, dark chocolate sauce.....	6.00
Lemon posset, shortbread, fresh raspberries.....	6.00
Apple & pear crumble, English custard.....	6.50
Creme caramel, marinated golden raisins.....	6.50
Chocolate brownie, vanilla ice cream.....	6.50
Treacle tart, Cornish clotted cream.....	6.00
Selection of ice cream or sorbet.....	5.00
British cheeses, chutney & crackers.....	8.50

## ALL DAY SET MENU

2 COURSES 16.50  
3 COURSES 19.50

### STARTER

Wild mushroom soup, creme fraiche & chives  
-or-

Salt & pepper squid, roast garlic & chilli

-or-

Dill cured salmon, baby leaf salad, sweet mustard & dill dressing

-or-

Worcester cured ham, rocket & fig, aged balsamic, olive oil

### MAIN

Baked cod, wilted baby spinach, cockle & parsley broth

-or-

Paper wrapped bream, artichoke, new potatoes & olives

-or-

Oven roasted guinea fowl, roasted celeriac, grape & sherry vinegar dressing

-or-

Butternut squash risotto, roasted pumpkin seeds & oil

### DESSERT

Creme caramel, marinated golden raisins

-or-

Chocolate brownie, vanilla ice cream

-or-

Apple & pear crumble, English custard

-or-

Cashel blue, fig chutney, oatcakes