

FISH MARKET

FISH MARKET PLATTER

Shell on prawns, Jersey oysters, brown shrimp cocktail, River Kennet crayfish, Scottish salmon tartar, East Coast dressed crab, raw Isle of Mull king scallop 35
add half or whole Native lobster +20/40

STARTERS

Jersey rock oysters each 2.75 / six 15 or Carlingford rock oysters each 3.25 / six 18
Smoked haddock kedgerree, poached egg 7.5
Eggs Royale / Benedict / Florentine 8.5 / 7.5 / 7.5
River Kennet crayfish, Marie Rose sauce 7
Dorset cockles broth, nduja, oyster mushrooms, sourdough 9
Buttermilk pancakes, crispy bacon, maple syrup 9.5
Cornish fish soup, garlic croutons 7.5
Hand dived Isle of Mull king scallop, crushed peas, chorizo each 6.5
Salt & pepper squid 6.5
London cure smoked salmon 9.5

FRESH OFF THE BOAT

be quick because once they're gone they're gone...
served steamed or roasted

with garlic butter, hollandaise, burnt caper butter, herb & tomato dressing

Half or Whole Native lobster & chips 400/800g 20/40 Mackerel, Peterhead 350g 22
Brill Tranche, Brixham 300g 25 Stone bass pavé, Newlyn 220g 22
Rainbow trout, Wiltshire 300g 24

FISH MARKET CLASSICS

Crispy softshell crab burger, house slaw, rocket, chips 17.5
Shetland mussels marinière, chips 16.5
Finnan smoked haddock, cod & prawn fish pie 19.5
Beer battered fish & chips, crushed peas, tartar sauce 17.5
Large shelled prawns, samphire, garlic, chili 23
225g 21 day dry aged Aubrey Allen hanger steak & chips, béarnaise 16
Spelt, pea & broad bean risotto 15

ON THE SIDE

Chips, Sweet potato fries, Spinach 3.5 each
Tendersteam broccoli, chili, garlic, soya 4.5
Little gem & rocket salad 4, San Marzano tomato & onion salad 5.5

DESSERTS

British strawberries, Jersey cream 6.5
Cambridge burnt cream 6.5
Lemon posset 5
Melting chocolate pudding, vanilla ice cream 7
Selection of homemade ice creams & sorbets per scoop 1.5

ADD UNLIMITED BUBBLES OR WHITE WINE

10 per person

Please note this offer is only valid if you're having at least a main course.
The Prosecco will be poured after your food order is taken and will end when you finish eating.
All tables have a two hour return time policy.

We are happy to provide information regarding allergens & intolerances on request.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs & unpasteurised cheese may increase your risk of foodborne illness.
A 12.5% discretionary service charge will be added to your bill. All bills are inclusive of VAT at 20%.

FISH MARKET

SPARKLING

Moët & Chandon, Brut Imperial, Champagne, France, NV 10 / 55

Prosecco Lampo, Borgoluce, Veneto, Italy, NV 7 / 39

WINE ON TAP...WINE NOT.....

WHITE

125/175/500ml

2016 Pinot Grigio, Tenuta Aurea, Friuli, Italy 4.5 / 6.25 / 18

2016 Godello, Animas de Bago, Galicia, Spain 5.25 / 7.25 / 20

2016 Sauvignon Blanc, Tenuta Aurea, Friuli, Italy 6.25 / 8.5 / 24

2016 Viognier Le Paradou, Ventoux, Rhône Valley, France 7 / 9.5 / 26

2016 Chardonnay, Maison Coquard, Beaujolais, France 8 / 11 / 30

ROSE

2017 Le Paradou Rosé (Cinsault), Ventoux, Rhône Valley, France 5.75 / 8.5 / 22

RED

2015 Tempranillo Joven, Bernado Farina, Castilla Y Leon, Spain 4.5 / 6.25 / 18

2016 Refosco, Vino Stocco, Friuli, Italy 5.25 / 7.5 / 21

2016 Le Grappin, Beaujolais, France 7.5 / 10.5 / 30

BY THE BOTTLE

WHITE

2017 Catarratto Ca di Ponti, IGT Terre Siciliane, Italy 24

2017 Chenin Blanc, Aloe Tree, South Cape, South Africa 30

2017 Picpoul de Pinet, Famille Morin, Languedoc, France 36

2017 Pinot Grigio-Torrontés, Passo Blanco, Masi, Mendoza, Argentina 39

2017 Albariño, Lembranzas, Rias Baixas, Galicia, Spain 45

2016 Grüner Veltliner, Federspiel, Terrassen, Domäne Wachau, Wachau, Austria 49

2016 Sancerre, Pré-Semelé, Loire Valley, France 50

2015 Chablis, "Pargues", Vieilles Vignes, Moreau-Naudet, Burgundy, France 55

2015 Chassagne-Montrachet, Bertrand Bachelet, Burgundy, France 60

ROSE

2016 Cuvée Jean Paul, South West, France 25

2017 Domaine Coste, Languedoc, France 36 / 69 *magnum*

2017 Rimauresq, Cru Classé, Côtes de Provence, France 45

RED

2016 Nero d'Avola Il Meridione, IGT Terre Siciliane, Italy 24

2017 Shiraz Cape Height, Cape South, South Africa 29

2015 Carménère, D'Alamel, Casablanca, Chile 32

2015 Pinot Noir, Grace Brigde, California, USA 40

2016 Morgon, Didier Desvignes, Beaujolais, France 45

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