

FISH MARKET

STARTERS

Salmon tartar, pickled cucumber, avocado
Courgette & watercress soup, garlic croutons
Shetland mussels marinière, toasted sourdough
Baked & pickled beetroot salad, goat's curd, frisée

MAIN COURSES

Whole plaice, steamed or roasted, burnt caper butter
Sea bream fillet, spinach, tomato & herb dressing
Atlantic prawn linguine, garlic, chili
Spelt, pea & broad bean risotto

DESSERTS

Melting chocolate pudding, vanilla ice cream,
hazelnut biscuit
Lemon posset, ginger biscuit
Cambridge burnt cream
Selections of homemade ice cream & sorbet

Two Courses 16.5 / Three courses 19.5

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