

FISH MARKET

STARTERS

Tuna tartare, chili, lemon, cucumber, sourdough

Roasted celeriac 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

Wild mushroom and spelt risotto

DESSERTS

Melting chocolate pudding, vanilla ice cream,
hazelnut biscuit

Candied orange cheesecake

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.