

# FISH MARKET

## STARTERS

Tuna tartar, 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, calvados ice cream,  
hazelnut biscuit

Lemon posset, ginger shortbread

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.