

# FISH MARKET

## STARTERS

Tartar of tuna trimmings, chili, cucumber, sourdough

*Waste not want more*

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, seaweed butter

Atlantic prawn linguine, garlic, chili

Spelt and wild mushroom 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 15 / Three courses 20

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.