

# FISH MARKET

## STARTERS

H.Forman's smoked mackerel pâté, pickled cucumber, toast  
Three Jersey rock oysters, lemon, mignonette sauce  
Deville whitebait, aioli  
Baked beetroot salad, toasted hazelnuts, frisée vg

## MAIN COURSES

A piece of fish, minted Jersey Royals  
Mediterranean sea bream, spinach, seaweed butter  
Atlantic prawn linguine, garlic, chili  
Spelt & wild mushroom risotto vg

## ON THE SIDE

Chips / Spinach / Baby kale & parmesan salad each 4  
Green beans, garlic, almond / Sweet potato fries each 5  
Tenderstem broccoli, garlic, chili each 5.5  
Datterini tomato, shallots each 5.5

## DESSERTS

Sticky toffee pudding, vanilla ice cream  
Lemon posset, ginger shortbread  
Cambridge burnt cream  
Homemade ice cream & sorbet

Two Courses 15 / Three courses 20  
Including 125ml Pinot Grigio Principato or The Rambler Red

London  
**Evening  
Standard**

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.