

# FISH MARKET

## FISH MARKET PLATTER

Shell on prawns, oysters, sea bass ceviche, Shetland mussels,  
Palourde clams, raw Isle of Mull scallop 40

## SHUCKS & NIBBLES

Colchester rocks each 3.50 / six 19	Carlingford rocks each 3.25 / six 19
Marinated olives 4	Salt cod croquettes, aioli 5
Sourdough bread, seaweed butter v 4	Devilled whitebait, lemon aioli 5

## STARTERS

Chilled tomato soup, cucumber, croutons 7 VG  
Crispy squid, spicy mayonnaise 6.5  
West coast crab on toast, aioli, pickled cucumber 13.5  
London cure smoked salmon, toast, crème fraîche 9.5  
Yellowfin tuna tartare, avocado, chili 10  
Sea bass ceviche, lime, soya & sesame dressing 11.5  
Burrata, heirloom tomatoes, basil oil 13 v  
Mixed beetroot, hummus, spiced crispy chickpeas VG 7

## FRESH OFF THE BOAT

Be quick because once they're gone, they're gone...  
Served steamed or roasted with garlic butter, hollandaise, burnt caper butter or salsa verde  
Please ask your server or see our board for today's fresh off the boat.

£1 from every 'Fresh off the Boat' dish will be donated to The Fishermen's Mission,  
caring for those who go out to sea to bring back the catch and those who wait for their safe return.

## FISH MARKET CLASSICS

Shetland mussels mariniere, chips 17  
Large tiger prawns, samphire, garlic, chili 23  
Finnan smoked haddock, cod & prawn fish pie 19.5  
Crispy soft shell crab burger, house slaw, rocket, chips 18  
Beer battered haddock & chips, mushy peas, tartare sauce 18

## A LITTLE LESS 'FISHY'

35-day aged hanger steak, watercress, rainbow radishes 21.5  
Quinoa, avocado, radish salad, pistachio, house dressing VG 16

## ON THE SIDE

Chips / Steamed spinach each 4  
Green beans, garlic, almonds / Sweet potato fries each 4.5  
Rocket and parmesan salad / Datterini tomatoes, shallots each 5