

FISH MARKET

STARTERS

Devilled whitebait, lemon aioli
Smoked mackerel pâté, pickled cucumber, toast
Mixed beetroot, hummus, spiced crispy chickpeas vg

MAIN COURSES

Salmon & cod fishcake, velouté, watercress salad
Atlantic prawn linguine, garlic, chili
Quinoa, avocado, radishes, house dressing vg

ON THE SIDE

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

DESSERTS

Dark chocolate & avocado mousse, raspberry sorbet vg
Lemon posset, ginger shortbread
Selection of homemade ice cream & sorbet

Was Two Courses 20 / Three courses 25

Now 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.