

FISH MARKET

BRUNCH OFF THE BOAT

The 'best dressed' oyster

STARTERS

Muffin Royale, hollandaise, poached egg
King prawn & kale / smoked salmon / picked crab
Wild mushroom, sourdough toast v
Avocado on toast, poached egg, chili, lemon vg

MAINS

Beer battered haddock & chips, mushy peas, tartare sauce
Salmon & cod fishcake, velouté, watercress salad
Quinoa, avocado, radishes, pistachio, house dressing vg
Atlantic prawn linguine, garlic, chili

ON THE SIDE

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

DESSERTS

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

20 / 25

Add unlimited bubbles 15 per person

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.