

FISH MARKET

FISH MARKET PLATTER

Shell on prawns, oysters, Yellowfin tuna tartare, Shetland mussels,
Palourde clams, raw Isle of Mull scallop 40

SHUCKS & NIBBLES

Carlingford oysters 3.25 / 19

Devilled whitebait, lemon aioli 5 Crispy squid, chili, aioli 6.5
Marinated olives VG 4 Pea & mint croquettes, aioli v 5

STARTERS

Smoked salmon, pickled fennel, crème fraiche 9

Yellowfin tuna tartare, avocado, chili 10

Burrata, confit datterini tomato, malted grain bread v 12

Shell on prawns, Marie Rose, lemon 10

Crab cake, watercress, warm tartare sauce 9.5

Octopus carpaccio, olive tapenade, chili 11

FRESH OFF THE BOAT

Be quick because once they're gone, they're gone...

Served steamed or roasted with garlic butter, hollandaise, sauce vierge or salsa verde

Tuna steak 240g Mediterranean 29 Salmon pavé 250g River Itchen 24

Halibut pave 220g Brixham 33 Butterfly Seabass 500g Briham 25

£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

Beer battered haddock & chips, mushy peas, tartare sauce 18

Tiger prawn linguine, yellow cherry tomatoes, chili, garlic 17

Soft shell crab burger, white cabbage, rocket, chips 19

Suffolk free range chicken, confit garlic mash, wild mushrooms, chicken jus 21

350g 21-day dry aged ribeye, rocket & tomato salad 32

Aubergine, roasted tomatoes, basil yoghurt, pine nuts VG 15

ON THE SIDE

Triple cooked chips VG 5

Sweet potato fries VG 5.5

Green beans, garlic, almonds VG 4.5

Steamed spinach VG 4

Rocket & parmesan salad v 5

Datterini tomatoes, shallots VG 5

Roasted new potatoes, rosemary oil VG 4.5