

# FISH MARKET

## SHUCKS & FIZZ

The Jersey Rock Oysters 41kcal  
3 each / 6 for 18

Lanson Brut, Champagne, France  
125ml - 17

## THE FM SEAFOOD ROYALE TO SHARE 971 kcal 60

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

## STARTERS

Marinated Nocellara olives (VG) 212 kcal 5  
Buffalo Skate Wings, 15  
Korean Chilli Sauce, blue cheese dip, chive 1059kcal  
Crispy fried squid 10  
Spicy mayonnaise 999 kcal  
Spiced aubergine croquettes, 8  
Sun dried tomato mayo 980kcal  
Yellowfin tuna tartare 16  
Gochujang, coriander, lime, sesame 924 kcal

Bread & salted butter 678 kcal 5  
Heritage beetroot & orange salad 13  
Ash coated goat's cheese, walnuts (V) 724 kcal  
Shell on prawns 13  
Marie Rose, lemon 601 kcal  
Crispy crab fritters 16  
Sriracha mayo 951 kcal  
Sea bass ceviche 14  
Tiger Milk, avocado, sesame, crostini 249 kcal

## FRESH OFF THE BOAT

**Please ask your server or see our board for today's fresh off the boat.**

Served roasted with choice of the sauce - brown butter(V)392kcal, hollandaise(V)338kcal, sauce vierge(VG) 144kcal, salsa verde 98kcal

## FISH MARKET MIXED GRAND PLATTER TO SHARE 1,839 kcal 70

Grilled butterflied sea bass, roasted harissa octopus, marinated tiger prawns, spinach & chips

## FISH MARKET CLASSICS

Grilled tiger prawns 25  
garlic, chilli & parsley, chips 1,463 kcal  
Fish & chips 21  
Minted mushy peas, tartar sauce, chips 1,762 kcal  
Fresh tagliatelle ai Frutti di Mare 23  
Prawns, clams, mussels, chilli & tomato 1,233kcal  
Grilled harissa aubergine (VG) 19  
Comfit tomatoes, rocket, vegan feta 913 kcal

Shetland mussels 23  
Shallots, parsley & cream, chips 1247 kcal  
Loch Fyne salmon lasagna 22  
Bechamel, Parmesan 1,613 kcal  
Soft shell crab burger 25  
White cabbage, rocket, skin on chips 1,324 kcal  
Roasted cod, spiced squash purée 27  
Delica pumpkin, crispy kale 680 kcal  
Dexters beef & ale pie 30  
Carrots, celery, bone marrow, braising jus 1281 kcal

## ON THE SIDE 6 each

Skin on chips (VG) 967 kcal  
Green beans, garlic, almonds (VG) 242 kcal  
Datterini tomato, shallots, basil oil (VG) 276 kcal

Rocket & Parmesan salad (V) 233 kcal  
Steamed spinach (VG) 244 kcal  
Roasted new potatoes, rosemary oil (VG) 336 kcal

## WINE LIST

### **SPARKLING**

NV	Nyetimber "Cuvée Classic", Brut, West Sussex, England	12.5	72
NV	Nyetimber Rosé, Brut, West Sussex, England		95
NV	Lanson Brut, Champagne, France	17	95
NV	Laurent Perrier "La Cuvée", Champagne, France		95
NV	Lanson 'Le Rose', Champagne, France	20	115
2004	Lanson Noble Cuvée Brut, Champagne, France		220
2013	Moët & Chandon Dom Pérignon Brut, Champagne, France		360

### **WHITE**

2022	Catarratto Ca`di Ponti, Terre Siciliane		29
2022	Vin de Pays de Gascogne, Première Ballerine White, Gascogne, France	7.5	29
2022	Vinho Verde 'Vila Nova', Casa de Vila Nova, Vinho Verde		30
2022	Chenin Blanc 'Kleine Orangerie', Wild House, Western Cape, South Africa		37
2022	Pinot Grigio, Cavit, Trentino, Italy	9	37
2022	Sauvignon Blanc 'Satyr', Sileni, Marlborough, New Zealand	9.5	38
2022	Picpoul de Pinet Duc de Morny, Cave de L'Ormarine, Languedoc, France		39
2022	Albarino 'Valmiñor', Rias Beixas, Spain	11	40
2022	Riesling Rag & Bone, Smalltown Vineyards, Eden Valley, South Australia		43
2021	Bacchus / Chardonnay 'Gardner Street Classic', Hennes, Sussex		52
2022	Gavi del Comune di Gavi 'Alasia', Araldica Castelvevo, Piemonte, Italy	13.5	52
2022	Chablis De la Motte, Burgundy, France	14.5	58
2022	Sancerre, Domaine du Pré Semelé, Loire Valley, France		62
2022	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand		84
2021	Condrieu 'Les Grandes Chaillées', Domaine du Monteillet, Rhône Valley, France		127
2022	Meursault, Vallet Freres, Burgundy, France		140

### **ROSE**

2021	Vin de Pays de Gascogne, Cuvée Jean Paul Rosé, South West, France	7.5	29
2022	Côte de Provence Rosé 'Azure', Maison Mirabeau, Provence, France	15	59

### **RED**

2021	Vin de Pays du Vaucluse, Première Ballerine Red, Vaucluse, France	7.5	29
2020	Merlot, Cuvée D&D, Pays d'Oc, France	9	35
2021	Beaujolais Village, Les Pivoines, Beaujolais, France		37
2020	Pinot Noir, Passing Giants, Marlborough, New Zealand	14.5	55
2015	Rioja Reserva, Bodegas Ontañón, La Rioja, Spain	15	61
2017	Gevrey Chambertin, Vallet Freres, Burgundy, France		125

All our wines contain sulphites

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. (VG) - Suitable for vegetarians. Adults need around 2000 kcal a day. 12.5 service charge has been added. VAT included