

FISH MARKET

FESTIVE MENU 2023

Starters

Grilled octopus, celeriac velouté, wild mushrooms, bacon crumble 351 kcal

Baked beetroot, caramelized fig & Rosary Ash goat cheese, toasted almonds 210 kcal

Spiced butternut squash soup, coconut cream, pumpkin seed granola 282 kcal

Brixham white & brown crab meat on sourdough toast 403 kcal

Mains

Seafood Sardinian fregola, prawns, mussels, clams, spicy tomato sauce 728 kcal

Cornish roasted hake, Jerusalem artichoke, leeks, crispy sage 764 kcal

Roast Norfolk Bronze turkey, stuffed leg, Brussel sprouts, bacon, chestnuts 964 kcal

Orecchiette pasta, broccoli, cavolo nero, chestnuts, breadcrumbs (VG) 882 kcal

All mains are served with traditional seasonal vegetables

Desserts

Minced pie cheesecake, poached prunes 559 kcal

Salted caramel & chocolate Fondant, vanilla ice cream 403 kcal

Vegan ginger cake, caramelized pear, walnut cream 484 kcal

Cheese selection, grape chutney, truffle honey nuts, oatcakes 705 kcal

£65 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.