

FISH MARKET

FESTIVE MENU 2023

Starters

- Pan seared scallops, celeriac velloute, wild mushrooms, bacon crumble 351 kcal
Baked beetroot, caramelized fig & rosary Ash goat cheese, candied walnuts 210 kcal
Spiced butternut squash soup, coconut cream, pumpkin seed granola (VG) 282 kcal
Brixham white & brown crab meat on sourdough toast 403 kcal

Mains

- Fresh tagliatelle pasta, prawns, mussels, clams, spicy tomato 728 kcal
Cornish roasted hake, Jerusalem artichoke, leeks, crispy sage 764 kcal
Roast Norfolk Bronze turkey, stuffed leg, brussels sprouts, bacon, chestnuts 964 kcal
Grilled harissa aubergine, confit tomatoes, pomegranate, vegan feta (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, walnuts cream (VG) 484 kcal
Cheese selection, grape chutney, truffle honey nuts, oatcakes 705 kcal

£75 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 & unpasteurized 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.