

FISH MARKET

FESTIVE MENU 2024

Starters

Salted cod croquettes, tartare sauce
Bitter leaf and beetroot salad, truffled goat's curd
Spiced butternut squash soup, coconut cream, pumpkin seeds (VG)
Seared mackerel, coriander, watercress

Mains

Salmon cod fish cakes, tartare sauce, fennel dill salad
Seabass fillet, herb potatoes, sauce vierge
Roast Norfolk Bronze turkey, stuffed leg, brussels sprouts, bacon, chestnuts
Grilled spiced cauliflower steak, hazelnuts, salsa verde (VG)

Desserts

Minced pie cheesecake, poached prunes
Dark chocolate fondant, vanilla ice cream
Vegan ginger cake, caramelized pear, walnut cream (VG)
Cheese selection, grape chutney, truffle honey nuts, oatcakes

£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 & 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.