



SHUCKS AND FIZZ

<u>Oysters</u> 55 kcal	
4,5 each /6 for 23/ 12 for 45	
<u>Piper-Heidsieck, Champagne,</u>	
France - 125ml	18
<u>Nocellara Olives</u> 212 kcal	5

STARTERS

<u>Salted cod croquettes, tartar sauce</u> 880 kcal	12.5
<u>Baba ghanoush</u>	10
chilli oil, garlic flatbread (VG) 582 kcal	
<u>Crispy fried squid</u>	15.5
Spicy mayonnaise 958 kcal	

<u>Bread & salted butter</u> 579 kcal	6
<u>Bitter leaf and beetroot salad</u> 295 kcal	13
Truffled goat`s curd, artichoke, carrot and leeks (V)	
(VG) on request)	
<u>Salmon tartare</u>	16
Gochujang, lime, sesame 427 kcal	

FRESH OFF THE BOAT

<u>Yellow Fin Tuna Steak</u> 320 kcal	41
<u>Atlantic Swordfish</u> 264 kcal	33
<u>Loch Var Salmon Fillet</u> 354 kcal	31
<u>South Coast Whole Sea Bream</u> 582 kcal	35

Sauce	2.5
Garlic butter (V) 379kcal, Hollandaise (V) 338 kcal	
Sauce vierge (VG) 94 kcal, Salsa verde (V) 151 kcal	

CLASSIC COCKTAILS

Negroni	12.5
Espresso Martini	11.5
Aperol Spritz	12
Mojito	11
Margarita	11.5
Champagne Cocktail	16.5

<u>Grilled tiger prawns</u>	25
Curry sauce, crispy shallots, coriander 529 kcal	
<u>Fish & chips</u>	22
Minted mushy peas, tartar sauce, chips 1,254 kcal	
<u>Spelt and wild mushroom risotto (VG)</u>	22
Vegan feta, green oil, truffle paste 1154 Kcal	
<u>28 days aged Fillet steak 275g</u> 608 kcal	44

MAIN COURSE

<u>Shetland mussels 450g / 900g</u>	14 / 25
Shallots, parsley & cream702kcal / 1402 kcal	
<u>Soft shell crab burger</u>	26.5
White cabbage, rocket, skin on chips 1,334 kcal	
<u>Cornish cod, baby potatoes</u>	31
Oyster mushrooms, mussels, beurre blanc 1,160 kcal	
<u>FM Classic fish pie</u>	25
Salmon, cod, prawn, Bechamel sauce 1,148 kcal	

SHARING PLATERS

THE FM SEAFOOD ROYALE TO SHARE 1364 kcal 70
Shell on prawns, oysters, salmon tartare, Shetland mussels, Palourde clams

FISH MARKET MIXED GRAND PLATTER TO SHARE
2,569 kcal 78
Whole Sea Bream, baked scallops, marinated tiger prawns, skin on chips, grilled gem lettuce

SATURDAY BRUNCH

12PM – 3PM

2/3 COURSES
27/32

ADD 90 MINUTE BUBBLES

21PP

FOR THE TABLE

Skin on chips (VG) 526 kcal	6	Roasted new potatoes, rosemary (VG) 502 kcal	6.5
Hispi cabbage, red pepper dressing (VG) 409 kcal	5.5	Steamed spinach (VG) 290 kcal	6.5
Radicchio salad, anchovies dressing, cheese 217 kcal	6.5	Grilled garlic flatbread 525 kcal	6

(V) - Vegetarian (VG) – Vegan When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes ‘may contain’ an allergen.

Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies

Adults need around 2000 kcal a day. A 13.5% discretionary service charge will be added to your bill. All bills are inclusive of VAT at 20%

Indulge in the exceptional dining experiences at our sister restaurants: [Paternoster](#) Chop house and [Butler’s Wharf Chop House](#). Each offers a unique blend of tradition, exquisite chops and steaks, and unparalleled service.

SPARKLING

		125ml /	Bottle
NV	Prosecco, Dolci Colline, Veneto, Italy	11	55
NV	Nyetimber “Cuvée Classic”, Brut, West Sussex, England	14	80
NV	Piper-Heidsieck Cuvée Brut, Champagne, France	18	100
NV	Nyetimber Rosé, Brut, West Sussex, England		105
NV	Lanson 'Le Rose', Champagne, France	20	115
NV	Laurent Perrier “La Cuvée”, Champagne, France		120
NV	Laurent Perrier Rosé, Champagne, France		140
NV	Piper Heidseick Essentiel Blanc de Noirs, Champagne, France		150
NV	Ruinart Blanc de Blancs Brut, Champagne, France		190
2004	Lanson Noble Cuvée Brut, Champagne, France		220
2013	Piper-Heidsieck 'Rare Millésime', Champagne, France		250
2013	Moët & Chandon Dom Pérignon Brut, Champagne, France		360

WHITE

		125ml /	Bottle
2023	Vin de Pays de Gascogne, Première Ballerine White, Gascogne, France	6.5	33
2023	Vinho Verde ‘Vila Nova’, Casa de Vila Nova, Vinho Verde		39
2023	Chenin Blanc ‘Kleine Orangerie’, Wild House, Western Cape, South Africa		39
2024	Pinot Grigio, Acora, Trentino, Italy	8	42
2021	Furmint Dry, Kardos Vineyards Estate, Tokaji, Hungary		42
2023	Picpoul de Pinet Duc de Morny, Cave de L'Ormarine, Languedoc, France		43
2023	Sauvignon Blanc, Aquamarine, Marlborough, New Zealand	8.5	45
2023	Riesling Rag & Bone, Smalltown Vineyards, Eden Valley, South Australia		45
2023	Albarino, Torroxal, Rias Beixas, Spain	11	54
2023	Bacchus / Chardonnay 'Gardner Street Classic', Henners, Sussex		54
2023	Gavi, Alasia, Piemonte, Italy	11	54
2023	Chablis De la Motte, Burgundy, France	14	68
2023	Sancerre, Domaine Michel Girard, Loire Valley, France		72
2023	Chardonnay, Clay Shannon, Lake County, California, USA		72
2018	Riesling Grand Cru 'Brand', Caves de Turckheim, Alsace France		75
2021	Riesling Trocken Dhroner, Weingut AJ Adam, Mosel Germany		75
2023	Pouilly Fumé 'L'Ammonite, Domaine de Maltaverne, Loire Valley, France		78
2021	Chardonnay Callender Peak, Donovan Rall, Ceres Plateau, Western Cape, South Africa		84
2020	Pouilly Fuissé Grande Réserve Maillettes, Domaine G. Saumaize, Burgundy, France		97
2023	Sauvignon Blanc 'Wild', Greywacke, Marlborough, New Zealand		98
2022	Condrieu 'Les Grandes Chaillées', Domaine du Monteillet, Rhône Valley, France	All our wines contain sulphites.	
2021	Riesling `Ried Burgstall` F.X. Pichler, Wachau, Niederösterreich, Austria		135
2022	Meursault, Vallet Freres, Burgundy, France		145
2022	Puligny-Montrachet, Domaine Bourée, Burgundy, France		195

ROSE

		125ml /	Bottle
2023	Vin de Pays de Gascogne, Cuvée Jean Paul Rosé, South West, France	6.5	33
2023	Côte de Provence Rosé ‘Azure’, Maison Mirabeau, Provence, France	13	67
2022	Côte de Provence Rosé ‘Etoile’, Maison Mirabeau, Provence, France		78

RED

		125ml /	Bottle
2023	Vin de Pays du Vaucluse, Première Ballerine Red, Vaucluse, France	6.5	33
2022	Merlot, Cuvée 11, D&D, Pays d’Oc, France	7.5	39
2023	Beaujolais Village, Les Pivoines, Beaujolais, France		45
2023	Côtes-du-Rhône Village, La Ruchette Dorée Rouge, Rhône Valley, France		52
2023	Saperavi, Teliani Valley, Kakheti, Georgia		57
2023	Pinot Noir, MOKOblack, Marlborough, New Zealand	12.5	60
2023	Valpolicella San Pietro, Montresor, Veneto, Italy		64
2018	Rioja Reserva, Bodega Vega del Rayo, La Rioja, Spain	16	73
2017	Gevrey Chambertin, Vallet Freres, Burgundy, France		130
2019	Morey Saint Denis, Domaine Taupenot Meme, Burgundy, France		210

SWEET

		75ml /	Bottle
2020	Monbazillac, Domaine Grange Neuve, Southwest, France	5.5	36
2017	Gewurztraminer Vendanges Tardives, Caves de Turckheim, Alsace, France (500ml)		62
2019	Sauternes, Château Roumieu, Bordeaux, France (750ml)		83
2019	Tokaji Late Harvest,Oremus, Tokaji, Hungary (500ml)	14	87

PORT

		75ml /	Bottle
NV	Reserve 6 Grapes, , Graham's, Douro, Portugal (750ml)	6	48
2017	Late Bottle Vintage, Graham's, Douro, Portugal (750ml)		57
10yrs	Tawny Port, Graham's, Douro, Portugal	10	-

MAGNUM

		1500ml
NV	Nyetimber Classic Cuvee, Sussex, England	Sparkling 160
NV	Piper Heidseick Brut, Champagne, France	Sparkling 220
2018	Riesling 'Sable & Galets', Caves de Turckheim, Alsace, France	White 85
2022	Vire Clesse Les Héritiers, Comte Lafon, Burgundy, France	White 180
2021	Côte de Provence Rosé ‘Azure’, Maison Mirabeau, Provence, France	Rose 120
2020	Chianti Classico Reserva Il Grigio, San Felice, Tuscany, Italy	Red 140