

FISH MARKET

SNACKS

<u>Oysters</u>	
4.5 each / 6 for 23 / 12 for 45	
<u>Anchovies</u>	
Brioche toast, onion jam, butter	6.5
<u>Nocellara Olives</u>	5
<u>Bread & salted butter</u>	6

<u>Seared scallops</u>
Tomato three ways, crispy basil
<u>Buffalo Skate Wing</u>
Blue cheese sauce
<u>Crispy fried squid</u>
Spicy mayonnaise

STARTERS

23	<u>Green Gazpacho</u>	14
	Asparagus, sugar snaps, radish, croutons (VG)	
17	<u>Salmon tartare</u>	16
	Gochujang, lime, sesame	

FRESH OFF THE BOAT

<u>Brixham Ray Wing</u>	38
<u>Atlantic Swordfish</u>	33
<u>Loch Var Salmon Fillet</u>	31
<u>South Coast Whole Sea Bream</u>	35

Sauce	2.5
Garlic butter (V), Hollandaise (V), Sauce vierge (VG), Salsa verde (V)	

CLASSIC COCKTAILS

<u>Negroni</u>	12.5
<u>Espresso Martini</u>	11.5
<u>Aperol Spritz</u>	12
<u>Mojito</u>	11
<u>Margarita</u>	11.5
<u>Champagne Cocktail</u>	16.5

<u>Grilled tiger prawns</u>
Curry sauce, crispy shallots, coriander
<u>Fish & chips</u>
Minted mushy peas, tartar sauce, chips
<u>Iosper grilled Miso aubergine (VG)</u>
Red pepper hummus, crispy carrot
<u>28 days aged Fillet steak 275g</u>

MAIN COURSE

25	<u>Shetland mussels 450g / 900g</u>	14 / 25
	Shallots, parsley & cream	
22	<u>Soft shell crab burger</u>	26.5
	White cabbage, rocket, skin on chips	
19.5	<u>Cornish cod, baby potatoes</u>	31
	Oyster mushrooms, mussels, beurre blanc	
44	<u>FM Classic fish pie</u>	25
	Salmon, cod, prawn, Bechamel sauce	

SHARING PLATERS

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

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

FOR THE TABLE

Skin on chips (VG)	6	Roasted new potatoes, rosemary (VG)	6.5
Hispi cabbage, red pepper dressing (VG)	5.5	Steamed spinach (VG)	6.5
Radicchio salad, anchovies dressing, cheese	6.5	Grilled garlic flatbread	6
		Green beans, parmesan, pesto	6.5

(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. Calorie information is available on request.

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.

WINE LIST

SPARKLING

		125ml /	Bottle
NV	Mirabeau x Fever-Tree Rosé Spritz, Provence, France		45
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	Laurent Perrier “La Cuvée”, Champagne, France		120
NV	Piper-Heidsieck 'Sauvage Rose', Champagne, France	22	130
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
2024	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
2043	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
2024	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		130
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

All our wines contain sulphites.

ROSE

		125ml /	Bottle
2024	Vin de Pays de Gascogne, Cuvée Jean Paul Rosé, South West, France	6.5	33
2024	Pinot Grigio Rosato, Sanvigilio, Venezie, Italy		48
2023	Côte de Provence Rosé ‘Azure’, Maison Mirabeau, Provence, France	13	67
2022	Sancerre Rosé, Pré Semelé, Loire Valley, France		70
2023	Pinot Noir Pinot Meunier 'Gardner Street', Henners Estate, Sussex, England		72
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	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
2021	Côte de Provence Rosé ‘Azure’, Maison Mirabeau, Provence, France	Rose 120
2020	Chianti Classico Reserva Il Grigio, San Felice, Tuscany, Italy	Red 140