

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.