

# FISH MARKET

## SHUCKS AND FIZZ

The Carlingford Oysters 55 kcal  
**4,5 each /6 for 23/ 12 for 45**  
Lanson Brut, Champagne, France  
 125ml - 17  
Nocellara Olives 212 kcal - 5

## STARTERS

Salted cod croquettes, tartar sauce 733 kcal **12.5** Bread & salted butter 640 kcal **6**  
Baba ghanoush **10** Bitter leaf and beetroot salad 299 kcal **13**  
 chilli oil, garlic flatbread (VG) 334 kcal  
Crispy fried squid **15.5** Truffled goat's curd, artichoke, carrot and leeks (V)  
 Spicy mayonnaise 913 kcal (VG) on request  
Salmon tartare **16** Cured Mackerel **13.5**  
 Gochujang, lime, sesame 593 kcal Coriander emulsion, apple, horseradish 742 kcal  
Seared scallops **21**  
 Celeriac, pickled shimeji, bacon 398 kcal

## FRESH OFF THE BOAT

Yellow Fin Tuna Steak 320 kcal **39**  
Atlantic Swordfish 264 kcal **33**  
Loch Var Salmon Fillet 354 kcal **29**  
South Coast Whole Sea Bream 582 kcal **35**

**Add to your fish 2.5**

Garlic butter (V) 378kcal, Hollandaise (V) 338 kcal, Sauce vierge (VG) 144 kcal, Salsa verde (V) 98 kcal

## CLASSIC COCKTAILS

Negroni **12.5**  
Espresso Martini **11.5**  
Aperol Spritz **12**  
Mojito **11**  
Margarita **11.5**

## MAIN COURSE

Grilled tiger prawns **25** Shetland mussels 450g / 900g **14 / 25**  
 Curry sauce, crispy shallots, coriander 488 kcal Shallots, parsley & cream 702kcal / 1402 kcal  
Fish & chips **22** Soft shell crab burger **26.5**  
 Minted mushy peas, tartar sauce, chips 1,272 kcal White cabbage, rocket, skin on chips 1,334 kcal  
Spelt and wild mushroom risotto (VG) **22** Cornish cod, Jersey Royal potatoes **31**  
 Vegan feta, green oil, truffle paste 1154 kcal Oyster mushrooms, mussels, beurre blanc 1,146 kcal  
Minute steak 1315 kcal **28** FM Classic fish pie **25**  
 Skin on chips, peppercorn sauce Salmon, cod, prawn, Bechamel sauce 1,136 kcal  
Braised Pig Cheeks 1057 kcal **31**  
 Truffled mash, root vegetables, red wine jus

## SHARING PLATERS

**THE FM SEAFOOD ROYALE TO SHARE 1210 kcal 70**  
 Shell on prawns, oysters, salmon tartare, Shetland mussels, raw Isle of Mull scallop, Palourde clams

**FISH MARKET MIXED GRAND PLATTER TO SHARE 1,964 kcal 78**  
 Whole Sea Bream, roasted harissa octopus, marinated tiger prawns, skin on chips, grilled gem lettuce

## SATURDAY BRUNCH

12PM – 3PM

2/3 COURSES

27/32

**ADD 2 HOURS UNLIMITED**

**BUBBLES 21PP**

## FOR THE TABLE

Skin on chips (VG) 967 kcal **6** Roasted new potatoes, rosemary (VG) 336 kcal **6.5**  
 Hispi cabbage, red pepper dressing (VG) 409 kcal **5.5** Heritage tomatoes, pickled red onion 206 kcal **6.5**  
 Steamed spinach (VG) 166 kcal **6.5** Grilled garlic flatbread 525 kcal **6**  
 Creamed mash (V) 790 kcal **6.5** Truffled mash (V) 837 kcal **10**  
 Radicchio salad, anchovies dressing 217 kcal **6.5**

(V) - Vegetarian (VG) - Vegan *ies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination ie handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. A 12.5% 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

NV	Nyetimber "Cuvée Classic", Brut, West Sussex, England	12.5	72
NV	Nyetimber Rosé, Brut, West Sussex, England		95
NV	Lanson Brut, Champagne, France	17	95
NV	Laurent Perrier "La Cuvée", Champagne, France		115
NV	Lanson 'Le Rose', Champagne, France	20	115
2004	Lanson Noble Cuvée Brut, Champagne, France		220
2013	Moët & Chandon Dom Pérignon Brut, Champagne, France		360

### WHITE

2023	Vin de Pays de Gascogne, Première Ballerine White, Gascogne, France	6	29
2023	Vinho Verde 'Vila Nova', Casa de Vila Nova, Vinho Verde		32
2023	Chenin Blanc 'Kleine Orangerie', Wild House, Western Cape, South Africa		37
2023	Pinot Grigio, Cavit, Trentino, Italy	7.5	38
2023	Sauvignon Blanc 'Satyr', Sileni, Marlborough, New Zealand	8	40
2023	Picpoul de Pinet Duc de Morny, Cave de L'Ormarine, Languedoc, France		40
2021	Furmint Dry, Kardos Vineyards Estate, Tokaji, Hungary		40
2023	Riesling Rag & Bone, Smalltown Vineyards, Eden Valley, South Australia		44
2023	Albarino 'Valmiñor', Rias Beixas, Spain	10	48
2022	Bacchus / Chardonnay 'Gardner Street Classic', Hennes, Sussex		52
2023	Gavi del Comune di Gavi 'Alasia', Araldica Castelfero, Piemonte, Italy	10.5	52
2022	Chablis De la Motte, Burgundy, France	12	58
2022	Sancerre, Domaine du Pré Semelé, Loire Valley, France		62
2023	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand		89
2021	Condrieu 'Les Grandes Chaillées', Domaine du Montillet, Rhône Valley, France		128
2022	Meursault, Vallet Freres, Burgundy, France		140

### ROSE

2023	Vin de Pays de Gascogne, Cuvée Jean Paul Rosé, South West, France	6	29
2023	Côte de Provence Rosé 'Azure', Maison Mirabeau, Provence, France	12	59
2022	Côte de Provence Rosé 'Etoile', Maison Mirabeau, Provence, France		75

### RED

2022	Vin de Pays du Vaucluse, Première Ballerine Red, Vaucluse, France	6	29
2021	Merlot, Cuvée D&D, Pays d'Oc, France	7	38
2022	Beaujolais Village, Les Pivoines, Beaujolais, France		39
2022	Pinot Noir, Catalina Sounds, Marlborough, New Zealand	12	58
2015	Rioja Reserva, Bodegas Ontañón, La Rioja, Spain	13	63
2017	Gevrey Chambertin, Vallet Freres, Burgundy, France		125

All our wines contain sulphites. All wines by the glass are served in 125ml.