

FISH MARKET

STARTERS

Crumpet, hollandaise, poached egg
spinach 592 kcal / *smoked salmon* 822 kcal / *honey roast ham & rocket* 794 kcal

Grilled prawns, lemon butter 687 kcal

Avocado on toast, poached egg, chilli, lemon V 901 kcal

Grilled octopus, fried egg, chimichurri 620 kcal

MAINS

Shetland mussels, shallots, parsley & cream 1,247 kcal

Sea bass fillet, crushed herb potatoes, tomato & capers dressing 495 kcal

Soft shell crab burger, habanero sauce, fried egg, skin on chips 1,617 kcal

Aberdeen Angus burger, caramelised onion, cheese, tomato relish & chips 1,053 kcal

Fish & chips, minted mushy peas, tartare sauce 1,813 kcal

Free range chicken schnitzel, fried egg, capers, shallots, chimichurri 844 kcal

Spelt and wild mushroom risotto, vegan feta, green oil (VG) 1139 kcal

ON THE SIDE 6.5 each

Skin on chips (VG) 967 kcal

Grilled garlic flatbread 525 kcal

Steamed spinach (VG) 213 kcal

Roasted new potatoes, rosemary oil (VG) 336 kcal

Heritage tomatoes, pickled red onion 206 kcal

ADD EXTRA : Avocado, Egg (poached/fried), Bacon, Smoked Salmon **2.5 each**

DESSERT

Strawberry & white chocolate cheesecake (V) 556 kcal

Forest Berry Pavlova, creme Chantilly & raspberry sorbet (V) 399 kcal

Sticky toffee pudding, vanilla ice cream (V) 1,109 kcal

Dark chocolate mousse, raspberry compote (VG) 475 kcal

Selection of ice cream 351 kcal & sorbets V/VG 174 kcal

27 / 32

Add unlimited bubbles 21 per person

Please note this offer is only valid if you're having at least a main course.

The bubbles will be poured after your food order is taken and will end when you finish eating.

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. (VG) - Suitable for vegetarians. 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. 12.5 service charge will be added. VAT included

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
2012	Moët & Chandon Dom Pérignon Brut, Champagne, France		360

WHITE

2023	Vin de Pays de Gascogne, Premiere Ballerine White, Gascogne, France	6	29
2023	Vinho Verde 'Vila Nova', Casa de Vila Nova, Vinho Verde		32
2023	Chenin Blanc, Wild House, Western Cape, South Africa		37
2023	Pinot Grigio Vernacoli, Cavit, Trentino, Italy	7.5	37
2023	Sauvignon Blanc 'Satyr', Sileni, Marlborough, New Zealand	8	40
2022	Picpoul de Pinet Duc de Morny, Cave de L'Ormarine, Languedoc, France		40
2021	Furmint Dry, Kardos Vineyards Estate, Tokaj, Hungary		40
2023	Albarino 'Le Val, Orballo, Rias Beixas, Spain	10	48
2023	Riesling Rag & Bone, Smalltown Vineyards, Eden Valley, South Australia		44
2023	Bacchus / Chardonnay 'Gardner Street Classic', Hennes, Sussex		52
2023	Gavi del Comune di Gavi 'Alasia', Araldica Castelveto, Piemonte, Italy	10.5	52
2022	Chablis De la Motte, Burgundy, France	12	58
2023	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 Monteillet, Rhône Valley, France		128
2022	Meursault, Vallet Freres, Burgundy, France		140

ROSE

2023	Cuvée Jean Paul, Vin de Pays de Gascogne, South West France	6	29
2023	Azure, Mirabeau, Cotes de provence, France	12	59

RED

2021	Vin de Pays de Gascogne, Premiere Ballerine Red, Gascogne, France	6	29
2020	Merlot, Cuvee D&D, Pays d'Oc, France	7	38
2021	Beaujolais Village, Les Pivoines, Beaujolais, France		39
2020	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.