

FISH MARKET

Starter

Salmon tartare, gochujang dressing
Aubergine goujons, sundried tomato mayo
Grilled tiger prawns, herb buttered sauce
Bitter leaf and beetroot salad, truffled goat's curd (V)

Main

Loch Var salmon fillet, herb potatoes, salsa verde
Seabream fillet, crushed potatoes, sauce vierge
350g 35-day aged dry aged USDA sirloin, chips, bearnaise
Truffle spelt and wild mushroom risotto (VG)

Sides 6.00 each

Skin on chips (VG)
Green beans, garlic, almonds (VG)
Radicchio salad, anchovies dressing
Steamed spinach (VG)

Desserts

White Chocolate & Winter fruit cheesecake (V)
Vegan ginger cake (VG)
Selection of artisan cheese, chutney, crackers (V)

£ 65

**Please note we kindly require pre-orders
one week ahead of your event along with a seating plan**

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.

A 13.5% discretionary service charge will be added to your bill. All bills are inclusive of VAT at 20%.