

FISH MARKET

Two Courses £15/ Three Courses £20
Including an aperitif cocktail

Starters

Endive, pear and blue cheese salad

Roasted tomato and pepper soup, basil crème fraiche

Potted salt beef, horseradish, cox apple and toasted rye bread

Japanese style mackerel, pickled carrot, soya & ginger dressing

Main courses

Aubergine parmigiana

Grilled Stone bass, pickled fennel, tomato and olives

Roast Cornish Hake with sauce Americaine, gnocchi & tarragon

Parmesan chicken escalope, cherry vine tomatoes

Desserts

Baked rice pudding, blackcurrant jam

Spiced carrot cake, cinnamon buttercream, carrot jam

Cheese selection, quince jelly, Bath Oliver's biscuits

Panna cotta, poached Yorkshire rhubarb

Please find the cocktail list on the back

*All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill
Food allergies and intolerances - before ordering please speak to our staff about your requirements
Thank you*



Evening Standard Aperitif cocktails

Fresh & zesty

Ketel One vodka & Fever-Tree Spring Soda Water,
garnished with fresh lime & kaffir lime leaves

Elegant & herbal

Ketel One vodka with Fever-Tree Mediterranean Tonic Water,
garnished with a sprig of fresh rosemary

Complex & floral

Tanqueray London Dry Gin & Fever-Tree Elderflower Tonic Water,
garnished with lemon & edible flowers

Aromatic & citrusy

Tanqueray London Dry Gin & Fever-Tree Naturally Light Tonic Water,
garnished with a lemon twist

