

# FISH MARKET

## STARTERS

Atlantic prawn cocktail

Devilled whitebait, aioli

H. Forman & Son smoked mackerel pâté, pickled cucumber, toast

Roast beetroot, toasted hazelnuts vg

## MAIN COURSES

A piece of fish, burnt caper butter

Mediterranean sea bream, spinach, seaweed butter

Atlantic prawn linguine, garlic, chilli

Roast aubergine, tomatoes, rocket, pistachio vg

## DESSERTS

Sticky toffee pudding, vanilla ice cream

Lemon posset, ginger shortbread

Cambridge burnt cream

Selection of homemade ice cream & sorbet

Two courses 15 / Three courses 20

including a glass of wine

**Evening Standard**