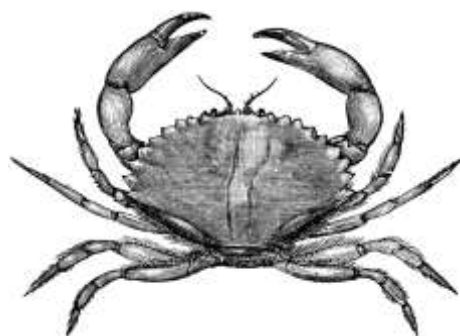


Wright Brothers

Soho



Oyster farmers & wholesalers of day-boat fish & shellfish

Apéritifs

Pineau de Charentes	£4	Fino Sherry	£4
Oyster Shooter	£5	Champagne	£9.8

Fruits de Mer

Build your own platter

Oysters

3 Lindisfarne	Northumberland, England	£6.5
3 Cumbrae	Scotland	£6.5
3 Jersey	Jersey	£6.5
3 Speciales de Claire	Oleron, France	£6.5
3 Carlingford	County Louth, Ireland	£6

Shellfish

Atlantic prawns ½ pt.	£9.5	pint	£16.5
Mussels (100g)	£2.5		
Langoustines	£3.75		
Razor clams (50g)	£4		
Winkles (100g)	£4.5		
Whelks (150g)	£6.5		
Whole brown crab	£13		

Dressed Oysters

3 Apple, shallot & cider vinegar	£8
3 Caviar & crème fraîche	£12
3 Ginger, chilli & soy	£8
Oyster shooter	£5

Caviar

Osetra-28g	£55
Sterlet-28g	£65

Wright Brothers House Platter £32

For 2 to start or a main for 1

Starters

Oysters, caviar & selection of fruits de mer	<i>see reverse</i>
Whitebait & tartare sauce	£7.5
Salmon gravlax with honey & mustard dressing	£7.5
Fish soup with rouille & gruyère	£7.6
Steak tartare	£8
Moules marinière	£8
Hederman's smoked salmon with soda bread	£12.9
Artichoke vinaigrette	£8.5
Handpicked Cornish crab, brown bread & butter	£13

Main Courses

Fish & Shellfish

Oysters & selection of fruits de mer	<i>see reverse</i>
Fish fingers with tartare sauce	£8.5
Grilled Cornish sardines with salsa verde	£9
Moules marinière	£12
Chargrilled mackerel nicoise salad	£13
Salmon & smoked haddock fish pie	£16
Whole plaice with sage & pancetta	£16.5
Cornish hake fillet with tomato, broad beans & shallots	£17.5
Roast ray wing with Scottish girolle & peas	£17.5
½ Native lobster with garlic butter & new potatoes	£23

Meat

Braised Dingley Dell pork belly with clams & salsa verde	£14.5
8oz sirloin steak with red wine shallot butter & frites	£25
8oz sirloin with langoustines & garlic butter	£32

Vegetarian

Pea & broad bean risotto	£11
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Sides

Green salad	£3.5
Daily veg	£4
New potatoes	£3.5
Tomato & shallot salad	£4.5
Pommes frites	£3.5