

FISH FEAST MENU

£45 per person

Native & rock oysters, cherry stone clam

Shallot vinaigrette, soy & sesame dressing

Shellfish platter

Mussels, clams, shrimps, whelks, prawns, crab

(Half lobster, langoustine, giant king prawn)

Optional course at £25pp

Market fish selection

Market fish of the day selected by the Head Chef

Herb butter Sauce vierge Hollandaise Beurre noisette

Triple cooked chips Potato purée New potatoes Tenderstem broccoli Green beans Leaf salad

Desserts

Passion fruit posset, shortbread
Tonka bean crème brûlée, almond financier
Apricot & raspberry crumble, crème anglaise
Vanilla cheesecake, poached rhubarb, yoghurt sorbet
Dark chocolate mousse, peanut praline, milk ice cream
Three British cheeses, biscuits & chutney

(For 8-19 guests choose four / 20-29 guests choose two / 30-40 guests choose one)

For a minimum of 8 people, to be enjoyed by the whole table.

Not available on Sundays or Mondays, when Billingsgate fish market is closed.