

SEAFOOD MERCHANT

WRIGHT BROS. LTD

OF BOROUGH LONDON

MENU A

STARTERS

Mixed beet salad, Stichelton blue & hazelnuts

London Gin cured salmon, pickled cucumber & basil

Chargrilled wild Atlantic prawns with chilli oil

Beef tataki, garlic crisps & truffle oil

MAINS

Roast Dorset cod fillet, braised butter beans, chorizo
& shellfish aioli

Whole BBQ'd Gilt head bream, lemon confit,
pickled fennel & basil

Chargrilled hanger steak & tiger prawn, fries & garlic butter

Spring vegetable risotto

DESSERTS

Chocolate fondant, Greek yoghurt & sesame tuile

Coconut & lime panna cotta, peanut praline

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MENU B

STARTERS

Roasted Norfolk asparagus & hollandaise

Pan fried monkfish cheeks, roasted cherry plum tomatoes
& wild garlic

Stone bass ceviche & plantain crisps

Tuna tartare, avocado & ponzu

MAINS

Grilled Lemon sole, burnt butter, capers & samphire

Half lobster with garlic butter, salad & fries

Grilled sirloin steak, fries & béarnaise

Roasted cep tagliatelle, parmesan crisp

DESSERTS

Chocolate fondant, Greek yoghurt & sesame tuile

Coconut & lime panna cotta, peanut praline

British Farmhouse cheese, Yorkshire chutney & oat biscuits
for the table

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MENU C – SHARING MENU

Shellfish bisque, white meat & Cornish pastis

STARTER

Petit platter to share between four

Atlantic prawns, razor clams, langoustines, mussels, whelks
& of course oysters

MAINS

Chargrilled sirloin steak with béarnaise

Roasted lobster with garlic butter

Sides to share: heritage tomato, cucumber & shallot salad, purple
sprouting broccoli with salsa verde & minted roasted Jersey Royal
potatoes

DESSERTS

Farmhouse cheese, Yorkshire chutney & oat biscuits for the table

Followed by

Chocolate fondant, Greek yoghurt & sesame tuile

Coconut & lime panna cotta, peanut praline

Seasonal sorbets