

SEAFOOD MERCHANT

WRIGHT BROS. L^{TD}

OF BOROUGH LONDON

MENU A - 42

STARTERS

Severn & Wye smoked salmon, celeriac & apple

Chargrilled wild Atlantic prawns, chilli oil

Burrata, roasted Delica pumpkin & seaweed tartare

Yellowfin tuna sashimi, kizami wasabi & ponzu dressing

MAINS

Peterhead cod fillet, wood roasted chorizo,
white bean stew & asado aioli

Newlyn Bay hake fillet, roasted with brown shrimps
& a smoked paprika butter

Mixed roasted winter beets, Graceburn feta, puffed rice

Wood fired sirloin steak, bone marrow butter, grilled
grelot onions, watercress salad

DESSERTS

Victoria plum & almond tart, clotted cream

Chocolate fondant with chocolate soil & mandarin ice cream

Lemon posset, curd, crackle & lemon thyme shortbread

Selection of fresh fruit & sorbet

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MENU B – SHARING MENU 52

STARTERS

Full House Platter

Oysters, mussels, whelks, prawns, razor clams & langoustines

TO FOLLOW

Burrata, roasted Delica pumpkin & seaweed tartare

Chargrilled wild Atlantic prawns, chilli oil

Tempura soft shell crab, sriracha mayonnaise & winter slaw

Beef tataki, truffle oil & crispy garlic

Sea bass ceviche & matchstick chips

MAINS

Whole roasted Brill, orange & fennel

**Var salmon, Cornish mussels, tiger prawns & catch of the day
seafood stew with saffron aioli & rosemary crostini**

**Sides to share: salt baked celeriac salad, fries
& tender stem broccoli**

DESSERTS

Victoria plum & almond tart, clotted cream

Chocolate fondant with chocolate soil & mandarin ice cream

Lemon posset, curd, crackle & lemon thyme shortbread

Selection of fresh fruit & sorbet

*Add a plate of Neal's yard cheeses with chutney & oat biscuits
for £7.00 per person (served before dessert)*