

SEAFOOD MERCHANT

WRIGHT BROS. LTD

OF BOROUGH LONDON

GROUP DINING
WRIGHT BROTHERS SOHO



Wright Brothers Soho can seat groups of up to 10 in the restaurant, or alternatively dine in the Lobster Cage, a unique semi-private dining room located on the lower ground floor and surrounded by an open kitchen. The Cage seats 18 people and is available for lunch and dinner bookings.

Guests will enjoy the freshest oysters, fish and seafood, just choose from the set menus below or the sharing feast (vegetarian options available upon request).

For enquiries or to make a booking please email sam@thewrightbrothers.co.uk.

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MENU A

STARTERS

Chargrilled wild Atlantic prawns, chilli oil

Var salmon sashimi, ponzu, wasabi

Crispy duck, watermelon and cashew salad, wafu dressing

Creamed wild mushrooms and spinach on toast

MAINS

Fillet of Peterhead cod, mussels, pumpkin & samphire

BBQ Bream, pickled fennel, confit lemon, basil

Jerusalem artichoke and barley risotto,

36 month aged parmesan

Chargrilled hanger steak, prawns, garlic butter

DESSERTS

Chocolate fondant, orange cream, honeycomb

Plum and almond tart, clotted cream

Passionfruit & coconut crème caramel

Sticky toffee pudding

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MENU B

PRE STARTER

Smoked haddock and mussel chowder

STARTERS

Yellowfin tuna tartare, avocado, ponzu

Chargrilled quail, roast figs, ricotta, mint

Delicia pumpkin arancini, saffron aioli

Tempura prawns, pickled chilli and cucumber

MAINS

Roast halibut, cauliflower & crispy bacon

Truffled macaroni cheese, bitter leaf salad

Sirloin, Café de Paris, gem & watercress salad

Grilled lemon sole, sea veg, clams Rockefeller

DESSERTS

Chocolate fondant, orange cream, honeycomb

Plum and almond tart, clotted cream

Passionfruit & coconut crème caramel

Sticky toffee pudding

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MENU C – SHARING MENU

STARTER

Full House platter

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

TO FOLLOW

Spiced, roasted Delica pumpkin with creamed goats' curd, crispy seaweed, chilli & garlic

Chargrilled wild Atlantic prawns, chilli oil

Beef tataki, truffle oil & crispy garlic

Yellowfin tuna tartare, avocado & ponzu

MAINS

Whole roasted market fish of the day

Var salmon, Cornish mussels, braised squid & catch of the day seafood stew with saffron aioli, rosemary crostini

Sides to share: January King cabbage & salsa verde, fries, curly kale with garlic chilli

DESSERTS

Chocolate fondant, orange cream, honeycomb

Plum and almond tart, clotted cream

Passionfruit & coconut crème caramel

Sticky toffee pudding