

# FISH MARKET

## FESTIVE MENU 2024

### Starters

- Pan seared scallops, celeriac velloute, wild mushrooms, bacon crumble 351 kcal  
Baked beetroot, caramelized fig & rosary Ash goat cheese, candied walnuts 210 kcal  
Spiced butternut squash soup, coconut cream, pumpkin seed granola (VG) 282 kcal  
Brixham white & brown crab meat on sourdough toast 403 kcal

### Mains

- Fresh tagliatelle pasta, prawns, mussels, clams, spicy tomato 728 kcal  
Cornish roasted hake, Jerusalem artichoke, leeks, crispy sage 764 kcal  
Roast Norfolk Bronze turkey, stuffed leg, brussels sprouts, bacon, chestnuts 964 kcal  
Grilled harissa aubergine, confit tomatoes, pomegranate, vegan feta (VG) 882 kcal  
(All mains are served with traditional seasonal vegetables)

### Desserts

- Minced pie cheesecake, poached prunes 559 kcal  
Salted caramel chocolate fondant, vanilla ice cream 403 kcal  
Vegan ginger cake, caramelized pear, walnuts cream (VG) 484 kcal  
Cheese selection, grape chutney, truffle honey nuts, oatcakes 705 kcal

**£75 per person**

We are happy to provide information pertaining to allergens and intolerances on request.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs & unpasteurized cheese may increase your risk of foodborne illness.  
VAT added at the current rate. A 12.5% discretionary service charge will be added to your bill.