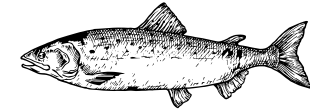


# JERU's Fish Market



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Executive Chef, Roy Ner

A magnificent display of carefully selected ethically sourced fish and seafood. Freshly cooked to order right before your eyes on the charcoal grill in our open kitchen.

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A handwritten signature in black ink, appearing to read 'Roy Ner'. The signature is stylized with a long, sweeping underline that extends to the right.

J.

## The catch this week from the fish market

**Our seafood selection is  
freshly cooked on our charcoal grill.**

### **fillets.**

MONKFISH £34  
(Peterhead, Scotland)

WILD SEA BASS FILLET £36  
(Ebro, Spain)

BUTTERFLY SEA BREAM £34  
(Brixham, England)

**whole wild fish & seafood.**  
price per kg.

BUTTERFLIED RAINBOW TROUT  
(Hamshire, England)

NATIVE LOBSTER  
(Fraserburgh, Scotland)  
half & full

WHOLE LEMON SOLE  
(Brixham, England)

CLAMS IN TAHINI & WHITE WINE  
(South Coast, England)

WHOLE BUTTERFLIED RED SNAPPER  
(West Pacific Ocean)

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### **Served with our recommended choice of sauces:**

GREEN SPRING ONION & LEMON SALSA (gf, v\*)

HERITAGE TOMATOES, SMOKED SUMAC (gf, v\*)

POMEGRANATE, GARLIC & CHILLI BUTTER (gf)

BRAISED CORN & CELERIAC SAUCE (gf)

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