

FISH MARKET

SHUCKS & FIZZ

The Jersey Rock Oysters 41kcal
3 each / 18 for 6

Lanson Brut, Champagne, France
125ml - 17

THE FM SEAFOOD ROYALE TO SHARE 971 kcal 60

Shell on prawns, oysters, yellowfin tuna tartare, Shetland mussels, raw Isle of Mull scallop, Palourde clams

Add half or whole lobster 34/60

STARTERS

Marinated Nocellara olives (VG) 212 kcal 5
Buffalo Skate Wings, 15
Korean Chilli Sauce, blue cheese dip, chive 1059kcal
Crispy fried squid 10
Spicy mayonnaise 999 kcal
Spiced aubergine croquettes, 8
Sun dried tomato mayo 980kcal
Yellowfin tuna tartare 16
Gochujang, coriander, lime, sesame 924 kcal

Bread & salted butter 678 kcal 5
Heritage beetroot & orange salad 13
Vegan soft cheese, walnuts (VG) 724 kcal
Shell on prawns 13
Marie Rose, lemon 601 kcal
Crispy crab fritters 16
Sriracha mayo 951 kcal
Sea bass ceviche 14
Tiger Milk, avocado, sesame, crostini 249 kcal

FRESH OFF THE BOAT

Please ask your server or see our board for today's fresh off the boat.

Served roasted with choice of the sauce - brown butter(V)392kcal, hollandaise(V)338kcal, sauce vierge(VG) 144kcal, salsa verde 98kcal

FISH MARKET MIXED GRAND PLATTER TO SHARE 1,839 kcal 70

Grilled butterflied sea bass, roasted harissa octopus, marinated tiger prawns, spinach & chips

FISH MARKET CLASSICS

Grilled tiger prawns 25
garlic, chilli & parsley, chips 1,463 kcal
Fish & chips 21
Minted mushy peas, tartar sauce, chips 1,762 kcal
Sardinian fregola ai frutti di mare 23
Prawns, clams, mussels, chilli & tomato 1,233kcal
Orecchiette pasta, broccoli, kale (V) 19
Caperberries, chili, garlic 1252 kcal
Half or whole grilled lobster 34/60
Garlic butter, skin on chips 741kcal/ 1,865 kcal

Shetland mussels 23
Shallots, parsley & cream, chips 1247 kcal
Loch Fyne salmon lasagna 22
Bechamel, Parmesan 1,613 kcal
Soft shell crab burger 25
White cabbage, rocket, skin on chips 1,324 kcal
Roasted cod, spiced squash purée 27
Delica pumpkin, crispy kale 680 kcal
Dexters beef & ale pie 30
Carrots, celery, bone marrow, braising jus 1281 kcal

ON THE SIDE 6 each

Skin on chips (VG) 967 kcal
Green beans, garlic, almonds (VG) 242 kcal
Datterini tomato, shallots, basil oil 276 kcal

Rocket & Parmesan salad 233 kcal
Steamed spinach (VG) 244 kcal
Roasted new potatoes, rosemary oil (VG) 336 kcal

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. (VG) - Suitable for vegetarians. Adults need around 2000 kcal a day. 12.5 service charge has been added. VAT included

WINE LIST

SPARKLING

NV	Nyetimber "Cuvée Classic", Brut, West Sussex, England	12.5	72
NV	Nyetimber Rosé, Brut, West Sussex, England		95
NV	Lanson Brut, Champagne, France	17	95
NV	Laurent Perrier "La Cuvée", Champagne, France		95
NV	Lanson 'Le Rose', Champagne, France	20	115
2004	Lanson Noble Cuvée Brut, Champagne, France		220
2013	Moët & Chandon Dom Pérignon Brut, Champagne, France		360

WHITE

2022	Catarratto Ca`di Ponti, Terre Siciliane		29
2022	Vin de Pays de Gascogne, Première Ballerine White, Gascogne, France	7.5	29
2022	Vinho Verde 'Vila Nova', Casa de Vila Nova, Vinho Verde		30
2022	Chenin Blanc 'Kleine Orangerie', Wild House, Western Cape, South Africa		37
2022	Pinot Grigio, Cavit, Trentino, Italy	9	37
2022	Sauvignon Blanc 'Satyr', Sileni, Marlborough, New Zealand	9.5	38
2022	Picpoul de Pinet Duc de Morny, Cave de L'Ormarine, Languedoc, France		39
2022	Albarino 'Le Val, Orballo, Rias Beixas, Spain	11	40
2022	Riesling Rag & Bone, Smalltown Vineyards, Eden Valley, South Australia		43
2021	Bacchus / Chardonnay 'Gardner Street Classic', Henners, Sussex		52
2022	Gavi del Comune di Gavi 'Alasia', Araldica Castelvevo, Piemonte, Italy	13.5	52
2022	Chablis De la Motte, Burgundy, France	14.5	58
2022	Sancerre, Domaine du Pré Semelé, Loire Valley, France		62
2022	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand		84
2021	Condrieu 'Les Grandes Chaillées', Domaine du Monteillet, Rhône Valley, France		127
2022	Meursault, Vallet Freres, Burgundy, France		140

ROSE

2021	Vin de Pays de Gascogne, Cuvée Jean Paul Rosé, South West, France	7.5	29
2022	Côte de Provence Rosé 'Azure', Maison Mirabeau, Provence, France	15	59

RED

2021	Vin de Pays du Vaucluse, Première Ballerine Red, Vaucluse, France	7.5	29
2020	Merlot, Cuvée D&D, Pays d'Oc, France	9	35
2021	Beaujolais Village, Les Pivoines, Beaujolais, France		37
2020	Pinot Noir, Passing Giants, Marlborough, New Zealand	14.5	55
2015	Rioja Reserva, Bodegas Ontañón, La Rioja, Spain	15	61
2017	Gevrey Chambertin, Vallet Freres, Burgundy, France		125

All our wines contain sulphites

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