

# FISH MARKET

## SHUCKS & FIZZ

The Carlingford Oysters 55kcal  
4,5 each /6 for 23/ 12 for 45

Lanson Brut, Champagne, France  
125ml - 17

## THE FM SEAFOOD ROYALE TO SHARE 1490 kcal 68

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

## STARTERS

Marinated Nocellara olives (VG) 212 kcal 5

Baba ghanoush 10

chilli oil, garlic flatbread(VG) 325 kcal

Crispy fried squid 15

Spicy mayonnaise 913 kcal

Salmon tartare 16

Gochujang, coriander, lime, sesame 555 kcal

Wye valley asparagus

rare breed poached egg, hollandaise 644 kcal 16

Bread & salted butter 651 kcal 5

Italian leaf & beetroot salad, orange 13

Goat's cheese, candied walnuts (V) 646 kcal

Prawn cocktail 15

Cucumber, avocado, Marie Rose, lemon 466 kcal

Sea bass ceviche 17

Tiger Milk, avocado, sesame, crostini 460 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 1,779 kcal 75

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

## FISH MARKET CLASSICS

Grilled tiger prawns 26

garlic, chilli & parsley, chips 1,383 kcal

Fish & chips 21

Minted mushy peas, tartar sauce, chips 1,813 kcal

Grilled harissa aubergine (VG) 19

Comfit tomatoes, rocket, vegan feta 913 kcal

USDA Sirloin steak 43

350g, 35-day dry aged, Bearnaise sauce 655 kcal

Shetland mussels 25

Shallots, parsley & cream, chips 1,824 kcal

Soft shell crab burger 25

White cabbage, rocket, skin on chips 1,617 kcal

Cornish cod, Jersey Royal potatoes 30

Oyster mushrooms, mussels, beurre blanc 1,070 kcal

FM Classic fish pie 25

Salmon, cod, prawn, Bechamel sauce 990 kcal

## ON THE SIDE 6 each

Skin on chips (VG) 967 kcal

Green beans, garlic, almonds (VG) 242 kcal

Steamed spinach (VG) 213 kcal 6,5

Roasted new potatoes, rosemary oil (VG) 336 kcal

Heritage tomatoes, picked red onion 206 kcal 6,5

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. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. 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	Vin de Pays de Gascogne, Première Ballerine White, Gascogne, France	5.5	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	7.5	37
2022	Sauvignon Blanc 'Satyr', Sileni, Marlborough, New Zealand	8	38
2022	Picpoul de Pinet Duc de Morny, Cave de L'Ormarine, Languedoc, France		39
2022	Albarino 'Valmiñor', Rias Beixas, Spain	9	40
2022	Riesling Rag & Bone, Smalltown Vineyards, Eden Valley, South Australia		43
2021	Bacchus / Chardonnay 'Gardner Street Classic', Hennes, Sussex		52
2022	Gavi del Comune di Gavi 'Alasia', Araldica Castelveo, Piemonte, Italy	10.5	52
2022	Chablis De la Motte, Burgundy, France	11.5	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	6	29
2022	Côte de Provence Rosé 'Azure', Maison Mirabeau, Provence, France	11	59

### **RED**

2021	Vin de Pays du Vaucluse, Première Ballerine Red, Vaucluse, France	6	29
2020	Merlot, Cuvée D&D, Pays d'Oc, France	6.5	35
2021	Beaujolais Village, Les Pivoines, Beaujolais, France		37
2020	Pinot Noir, Catalina Sounds, Marlborough, New Zealand	10.5	55
2015	Rioja Reserva, Bodegas Ontañón, La Rioja, Spain	12	61
2017	Gevrey Chambertin, Vallet Freres, Burgundy, France		125

All our wines contain sulphites. All wines by the glass are served in 125ml.

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