

The Wet Fish Café

modern comfort food

aperitifs **prosecco** 6 **the wfc martini** 7 **mojito** 7 **elderflower spritz** 7
 kir royale 6 **mitch martini** 7.50 **caipirinha** 7 **mint julep** 7

appetisers olives marinated in thyme, basil & garlic 2.50
 mini toasts w pumpkin hummus 4.50
 colchester native oysters 3 each / 15 half-dozen
 mini seafood platter w 2 oysters, gravadlax & crayfish 12

starters **crispy squid** w spicy tomato sauce 5.50
 crayfish cocktail w avocado & leaves 6
 pear, stilton & walnut salad 5
 superfood salad w toasted seeds & pomegranate molasses 6 / 10 main

fish **cod** in tempura batter w crushed potatoes & minted pea purée 12.50
 sea bass w chorizo, mussels, egg noodles & broccoli 15
 organic salmon w pea & mint risotto 14
 fish market special - see today's specials

meat **chicken breast** (cornfed free range) w puy lentils, pancetta & broccoli 13
 braised oxtail w mash, curly kale & red wine sauce 13
 fillet steak (8oz) w fondant potatoes & watercress 18 (early bird suppl 3)

veg **autumn vegetables** w quinoa, toasted seeds & pomegranate dressing 12
 pasta of the day - see today's specials

sides curly kale 3.50
 crushed new potatoes 3
 green salad 3
 organic breads with infused olive oil 2.50

afters **cheese plate** w biscuits, red grapes, apple, celery, gooseberry chutney 9 (early bird suppl 3)
 fig & honey croissant pudding w crème anglaise 6
 warm soft chocolate cake w orange ice cream (15 mins) 6.50
 red-wine poached pears w fruit jelly & vanilla ice cream 5.50

Early Bird
(tables returned by 8pm)
starter & main £15
starter, main, dessert £18
all cocktails £6
every night and
ALL evening Mondays!

An optional 12.5% service will be added to bills that include food (all service tips go to staff).

All dishes may contain traces of nuts.

www.thewetfishcafe.co.uk

fish from sustainable stocks;
meat from traceable sources;
we use the best ingredients we
can find