The Wet Fish Café

modern comfort food

aperitifs

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

appetisers

olives marinated in thyme, basil & garlic 2.50
mini toasts w aubergine dip & tomato salsa 4.50
seafood platter w scallop ceviche, crayfish & gravadlax 10

starters

scallops w edamame purée & pancetta 7
gravadlax w potato & horseraddish cream 6
broccoli & almond soup 6
crispy squid w sweet chilli mayo 5.50

Early Bird

(tables returned by 8pm)

2 courses £15
3 courses £18
all cocktails £6

every night and
ALL evening Mondays!

fish

seafood broth w cod, organic salmon, mussels & mushrooms 12
cod in tempura batter w crushed potatoes & minted pea purée 12.50
organic salmon w edamame purée, potato, kohlrabi & beetroot 14
linguine w crayfish, chorizo & baby spinach 12
fish market special - see today's specials

meat

lamb rump w basil & mint crust, suede & celeriac gratin, red cabbage purée 15
fillet steak (8oz) w fondant potatoes & broccoli 18 (early bird suppl 3)

veg

basil quinoa w artichokes, roast tomato & toasted pine nuts 12
spaghetti aglio e olio w chilli & parsley 10
pasta of the day - see today's specials

sides

steamed broccoli 3.50
crushed new potatoes 3
green salad 3
breads w infused olive oil 2.50

afters

cheese plate w biscuits, red grapes, apple, celery, homemade chutney 9 (early bird suppl 3)
date & honey bread & butter pudding w brandy crème fraîche 6
warm soft chocolate cake w kahlua sauce & red berries (15 mins) 6.50
apple & berry coconut crumble w vanilla ice cream 5.50

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