

# The Wet Fish Café

modern comfort food

pastries croissant / pain au chocolat 1.80  
almond croissant 2.80  
organic toast 2 with homemade jam / marmalade 2.30

brunch **cheese on toast** 4  
**toasted croissant w cheese & tomato** 4 & **crispy pancetta** 5.60  
**fresh fruit w greek yoghurt** 4.60  
**home-roasted muesli w yoghurt, fresh fruit & maple syrup** 5.60  
**eggs benedict w crispy bacon & hollandaise** 7.60  
**scrambled eggs w smoked salmon, cream cheese & toast** 8  
**potato, chorizo and egg scramble w refried black beans & toast** 8.50  
*and on the weekend ...*  
**french toasted brioche w amaretto, winter berry compôte & maple syrup** 7.60  
**poached eggs w crispy bacon on homemade corn bread** 7.80  
**bubble & squeak, poached eggs, crispy pancetta, sausage & hollandaise** 9.60

lunch & specials **soup of the day** 5.80  
**pan-fried cod w sautéed black rice, spinach & vierge sauce** 12.60  
**big salad w roast sweet potato, spinach, feta & baby plum tomato** 7.80 & **chicken** 9  
**red lentils w roast vegetables & goat's cheese** 8  
**sautéed wild mushrooms w buffalo mozzarella, slow-roasted vine tomatoes & toast** 8

*and see specials board for our daily ...*  
**stew of the day**  
**sandwich of the day**  
**pasta of the day**

afters **cheese plate w biscuits, red grapes, apple, celery & quince paste** 6.80 / 8.80 lg  
**warm soft chocolate cake w hazelnut ice cream & blackcurrant coulis** 5.80  
**prune & armagnac tart w mascarpone** 5.80  
**cheesecake w pistachio, honey & thyme** 5.80

counter cakes ... **today's counter cakes & cookies**

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

**gls prosecco** 5.60  
dry, semi-sparkling

**bloody mary** 6  
vodka, tomato juice

**the wfc martini** 7  
vodka, martini, fresh mint lemonade

## Juices

Fresh Mint Lemonade 2.60  
Fresh Orange 2.90  
Mineral Water 1.70 / 3  
Coke 1.90

Organic Cox Apple Juice 2.80  
Pomegranate Juice 1.80  
Mango Nectar 1.80

## Smoothies

#1 Banana, Pomegranate & Lychee juice, Vanilla 3.90  
#2 Mango and Papaya with Pineapple Nectar 3.90  
#3 Strawberry, Banana and Milk 3.80  
#4 Pineapple, Yoghurt & Pomegranate juice 3.90  
#5 Pear, Kiwi and Apple juice 3.80  
#6 Raspberry, Muesli and Soya Milk 3.90

## Beer

Kasteel Cru, Alsace (5.2%) 3.50  
Pilsner Urquell, Czech Rep (4.6%) 3.20  
San Miguel, Spain (5%) 3.20  
Cusqueña, Peru (5%) 3

**Hot Chocolate** 2.80 ... *made with flaked Belgian chocolate!*  
add Rum / Amaretto / Baileys extra £1 / 12.5ml

## Tea

Fresh Mint 2.30  
English Breakfast 2  
Earl Grey 2  
Jade Green 2  
Redbush 2  
Verveine 2  
Green w Echinacea 2  
Iced Tea 2.80

Fresh Ginger, Lemon & Honey Infusion 2.30

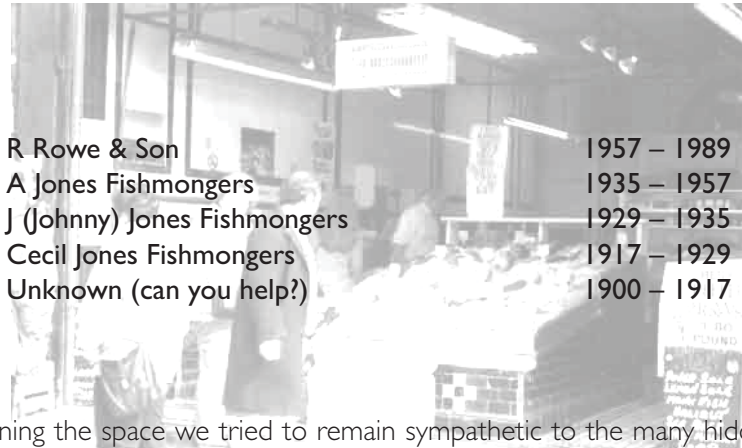
## Coffee

Espresso 1.50 / 1.80 dbl  
Macchiato 1.80 / 1.90 dbl  
Cappuccino (Flat White) 2.40  
Latte 2.40  
Mocha 2.80  
Americano 2  
Iced Coffee 3.50  
soya milk 0.50 extra shot 0.30

Weekend brunch 11-3 : 90-min return time ; all tables prioritised for eating ; no laptops

## Welcome to The Wet Fish Café, opened June 2003.

We've called it The Wet Fish Café because this was one of London's original wet fish\* shops for most of last century. Very few still remain – this one, apparently excellent, became a café in 1989 (The Art of Food). The Art Deco tiles, revealed from under many layers of paint, create the room's unique atmosphere and remind us of its own humble slice of West Hampstead history :



R Rowe & Son	1957 – 1989
A Jones Fishmongers	1935 – 1957
J (Johnny) Jones Fishmongers	1929 – 1935
Cecil Jones Fishmongers	1917 – 1929
Unknown (can you help?)	1900 – 1917

In designing the space we tried to remain sympathetic to the many hidden features we discovered along the way. When we found the shop's original sign, now inside, we scratched away the crackled paint and revealed at least three generations of fishmongers. The original wooden roller shutters outside on the shop front were behind the sign, still operational and just in need of cleaning up and varnishing. The new sash windows at the front are inspired by the typical frontages of olden-day fish and butcher shops, the lower sash in lieu of the serving counter that this shop may once have had.

We always feature fresh fish but approach the café's menu as we did the interior by including what inspires us - including meat and vegetarian dishes. High quality comfort food is what we aim for, using the best ingredients (free range eggs, organic breads etc.), and careful preparation. Almost everything, down to the corn bread, is home made on the premises.

The Wet Fish Café is owned and run by André, a long-time West Hampstead resident on a first-time venture running a café. We hope you enjoy your visit and please feel free to give us some feedback on your experience here.

[www.thewetfishcafe.co.uk](http://www.thewetfishcafe.co.uk)

\* The term 'wet' fish refers to fish that have not been frozen, especially chilled fish, to distinguish it from the loose and ill-defined term 'fresh' fish.

# The Wet Fish Café

modern comfort food

*fresh ingredients  
... careful cooking*

*Hello,*

*Fresh, healthy, high quality ingredients and careful cooking - that's our approach to making tasty, feel-good comfort food.*

*The original art deco wall tiles from former 'wet fish' shops gave us our name. We always feature fresh fish but love doing stand-out veg and meat dishes too.*

*new world wines*

*Enjoy!*

*... for the love of food, wine,  
ambiance and café culture*

**MENUS: Brunch 10 - 4 Dinner 6 - 10**

Tuesday – Sunday 9.45am - 11pm

242 West End Lane, London NW6 1LG

Evening reservations: 020 7443-9222

[www.thewetfishcafe.co.uk](http://www.thewetfishcafe.co.uk)