

The Wet Fish Café

modern comfort food

aperitifs **prosecco** 5.60 **the wfc martini** 7 **mojito** 7 **elderflower spritz** 7
 kir royale 5.80 **french martini** 7 **caipirinha** 6 **french 75** 7

small olives marinated in thyme, basil & garlic 2.50 warm grilled chorizo in port 4.50
plates & crispy squid w chilli salt 4.50 mini toasts w tomato & basil 4
starters salmon gravadlax w horseraddish crème fraîche 5.80 baked manchego & honey 4.50
 soup of the day 5.80 babaghanoush w bread 4.50
 tapas plate to share 11.60 **cheese plate** 6.80 / 8.80 lg

from 6-10 ...

fish **red mullet curry** w tamarind, coconut milk, tomatoes & rice 14.50
 pan-fried cod w sautéed black rice, spinach & vierge sauce 14.80
 pan-seared sea bass w puy lentils, pancetta & green beans 15.50
 fish market special - see today's specials

meat **ribeye steak** w fondant potatoes, watercress salad & red wine jus 15.60
 lamb rump w aligot, spring peas and pea shoots 16.80
 duck breast w truffled celeriac purée & tenderstem broccoli 14

veg **red lentils** w roast vegetables & goat's cheese 10.80
 chargrilled asparagus w cassoulet of wild mushrooms, leeks and white beans 11.80
 pasta of the day - see today's specials

platter **plate of crispy squid**, warm grilled chorizo in port, babaghanough, lebanese cucumber, tomato & basil, marinated olives, potato & rosemary bread 11.60

sides green beans 3
 sautéed new potatoes 3
 green salad 3
 organic breads with infused olive oil 2.50

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

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

www.thewetfishcafe.co.uk

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