

THE FLIRTY FISH co.

STARTERS

Oven-baked sourdough bread

with freshly made aioli and salsa verde £4
with our homemade taramasalata £5

Marinated mixed olives £3.50

with oven-baked chervil tomatoes and roasted sweet peppers

Salt and Pepper Crispy Squid (small £9/ large £13)

Hand coated squid deep fried and served with aioli

Whitebait £8

Hand-coated whitebait, served with rouille

MAINS

STEP 1

Choose your fish

Sea bass £14
Cod £16
Hake £17.50
Monkfish £23
Seabream £14
Mackerel £16
Halibut £26

STEP 2

Choose how you would like it cooked (grilled or battered)

STEP 3

Choose a side

Side salad
Carrots roasted in honey and cumin
New potatoes with minted butter
Chips with sea salt

STEP 4

Choose a sauce

Rouille
Aoili
Tartar
Soy and mirin
Salsa verde

ADDITIONAL MAINS

Oven roasted salmon fillet £22

With a choice of a side

Seared yellow fin tuna fillet £22

Coated in a mixed seed crust lime, baby watercress, and a soy & mirin dressing served with your choice of side

DESSERTS

Homemade lemon tart £4

Gluten free chocolate brownie £4

SOFT DRINKS

Orange Juice £3.75
Apple juice £3.75
Still water £2.75
Sparkling water £2.75

PROSECCO

Prosecco Extra Dry, DOC IL Follo, Italy £17
Rose, IL Follo, Italy £17

RED WINES

Gamay Rouge 2017, SAS du Haut Bourg, France £16.50
Cabernet Vin de Pays 2015/16, SAS du Haut Bourg, France £17
Rioja Crianza 2015, Alcaudon, Rioja, Spain £20
Côte du Rhône Acantalys 2015, Rhône, France £17

WHITE WINES

Gavi di Gavi DOCG 2017, Gianlorenzo Picollo, Italy £25
Viognier Les Acanthes 2017, Pays d'Oc, France £17
Sauvignon Blanc 2017, SAS Du Haut Bourg, France £16.50
Albarino Sobres Lias 2018, Maior de Mendoza, Spain £22
Picpoul de Pinet 2017/18, Cave de L'Ormarine Languedoc, France £17
Vermentino Caminerra DOC 2017, Audarya, Sardinia, Italy £25
Chardonnay 2016/17, Camina, La Mancha, Spain £15
Chenin Blanc, Cape Heights 2017, Cape Heights, South Africa £16