

FESTIVE SET MENU

Two courses for £30 | Three courses for £35

STARTERS

Halibut and sea bream Asian style fishballs

with sweet soy sauce

Trio of smoked fish

Hot smoked salmon, smoked mackerel and smoked trout
with whipped cream, capers and gherkins.

Served with melba toast

Festive King scallops

Sautéed king scallops with pancetta jam

MAINS

Fried fillet of plaice

Served on a bed of tomato, pine nut, fennel, kalamata olives
and sultana salad with salsa verde

Dover sole Veronique

served with vermouth cream sauce, mushroom,
white grapes and potatoes (£5 supplement)

FishWorks stew

Halibut, clams, mussels and crevettes with potatoes
and chopped tomatoes in a saffron sauce

DESSERTS

Rum poached pear

with coconut crumble and vanilla ice cream

Dark chocolate panna cotta

with orange zest

For dietary requirements, including food allergies and intolerances, please ask a member of our team for details. A discretionary service charge of 12.5% will be added to your bill. If you have a food allergy or intolerance, please let us know before you order. While we do everything we can to control cross-contamination, our kitchens handle all allergens and so do the places our ingredients come from.

Book with us on our set menu or ask us to help you create your bespoke event in any of our restaurants across the city. Why not order your festive fish with us? Ask our fishmonger for more details.
Individual dishes are available on request.