

FISHWORKS

FISHMONGER & RESTAURANT

LOVE
FROM THE
SEA



VALENTINE'S MENU

FOUR COURSES £59

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AVAILABLE 10TH - 15TH FEBRUARY
FOUR COURSES £59

Elevate your experience with our Smoked Salmon Crostini and a glass of champagne for an additional £15 per person

APPETISER

Oven-baked Sourdough Bread

With freshly made aioli and salsa Verde

STARTERS

Fritto Misto

Crispy fried fish in a light tempura, fresh lime

Sicilian Prawns Tortelloni

In a shellfish butter, tarragon oil

Truffled Scallops

Oven baked scallops served with truffle butter, Parmesan & herbs crust

MAINS

Thai Fish Curry GFO

Seabass, prawns and vegetables in a delicate curry sauce.

Served with basmati rice

Pan Fried Halibut GFO

With wilted spinach and a grape & mushroom beurre blanc
(£5 surcharge)

Gilt-Head Sea Bream en Papillote GFO

Baked Whole gilt-head Bream 'in a bag' with white wine, braised fennel, palourde clams, rosemary and chilli

DESSERTS

Orange and Chocolate Profiterole V

Giant Profiterole filled with orange liqueur chocolate crème patissiere and vanilla ice cream. Topped with chocolate and orange sauce

Apple and Raspberry Crumble V

Served with a homemade custard