

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 Papillotte ^{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