

'TIS

THE

SEASON

# MENU I

£49.95

## TO BEGIN

Glass of Bubbles

## STARTERS

4 Dorset rock oysters, red wine shallot vinegar  
Calamari, rocket & aoli  
Classic prawn cocktail, brown sourdough  
Seafood salad  
Fish soup, rouille, crouton  
Heritage tomato bruschetta (vg)

## MAINS

Steamed Shetland mussels marinere with cream & chips  
Beer battered fish & chips of day, mushy peas, tartare  
Grilled swordfish steak, salsa verde, rocket & tomato  
Roast sea bream, crushed new potatoes, sauce vierge  
Wyndham Farm spring chicken, chips, rocket & tomato  
Grilled aubergine steak, crushed new potatoes, sauce vierge (vg)

## PUDDINGS

Sticky toffee Christmas pudding & brandy ice cream  
Panettone bread & butter pudding  
Winter fruit crumble & creme Anglaise  
Panna Cotta, passionfruit coulis  
Affogatto espresso

## TO FINISH

A selection of tea & coffee and mince pies

# MENU II

£69.95

## TO BEGIN

Glass of Bubbles

## STARTERS

6 Dorset rock oysters, red wine shallot vinegar  
Hand picked dressed crab on sourdough toast  
Seared tuna, sesame soy dressing  
Seafood salad  
Fish soup, rouille, crouton  
Our own home smoked Scottish salmon, brown sourdough  
Classic prawn cocktail, brown sourdough  
Heritage tomato bruschetta (vg)

## MAINS

Grilled scallops in pancetta, roast Jerusalem artichoke, spinach & beurre blanc  
Roast wild sea bass, crushed potatoes, sauce vierge  
Half lobster Thermidor, saffron rice  
Beer battered halibut & chips, mushy peas, tartare  
Chargrilled squid, chorizo, roast tomato, sourdough toast  
Grilled aubergine steak, crushed new potatoes, sauce vierge (vg)  
Hereford ribeye steak, chips, roast tomato & field mushroom  
Wyndham Farm spring chicken, chips, rocket & tomato

## SIDES

Chips, mash, new potatoes, mixed salad, spinach, rocket & parmesan,  
tomato & onion, bubble & squeak, green beans  
(A choice of one side per person)

## PUDDINGS

Spiced poached pear with grappa moscato cream  
Sticky toffee Christmas pudding & brandy ice cream  
Panettone bread & butter pudding  
Winter fruit crumble & creme Anglaise  
Chocolate & Amaretto mousse  
Affogatto Frangelico  
Neals Yard cheese selection

## TO FINISH

A selection of tea & coffee and mince pies

***fish!***

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