



The
FISHMONGERS'
Company

Autumn & Winter
Dinner Menu

Starters:

Guinea fowl & ham hock terrine with heritage beetroots, pickled walnut and sourdough toast

Smoked Haddock fritter with pickled cucumber, sea herbs, fennel and jalapeno emulsion

Seared Scallops with roasted cauliflower, black garlic and tartare beurre blanc (£3.50 supplement)

Early grey cured salmon with cucumber, smoked salmon wasabi and fromage blanc

Foie gras parfit with spiced apple chutney, home cured smoked duck and brioche

Peterhead Cod, miso chickpea & basil bon bon, chorizo jam and romesco sauce

Velouté:

Roasted Jerusalem velouté with olive and goats cheese filo parcel £7.50

Shellfish velouté with dill oil and parmesan shortbread £7.50

Butternut Squash velouté with basil oil and red pepper houmous crostini £8.00

Mains:

Rump of Lamb with piquillo pepper ketchup, confit shoulder of lamb croquette with feta, baby spinach, mint pesto and lamb jus

Sea bream fillet with braised fennel, celeriac puree, samphire, mussel velouté, saffron and garlic emulsion

Cornfed stuffed chicken with roasted garlic, pressed confit leg, roasted Jerusalem artichoke and jus gras

West Coast Plaice topped with prawn mousse, pickled mooli, miso king oyster mushroom, bok choy and ginger velouté

Cornish Hake with courgette & basil, sun blushed tomato gnocchi, bouillabaisse sauce

Braised Beef Bavette with wild mushroom and button onion fricassee, crispy kale and horseradish pomme puree, veal jus

Desserts:

70% Chocolate crémeux with spiced poached pear and calamansi sorbet

Green apple parfait, almond quenelle, lemon and thyme ice cream

Mango mousse, coconut dacquoise, exotic sorbet

Tiramichoux with roasted coffee ice cream and pistachio bavarois

Vanilla cheesecake with blood orange