



GOOD FRIDAY SEAFOOD SUPPER

4 Course Set Menu - £45 per person
Including wine pairing £70 per person

ON ARRIVAL

2 Jersey Oysters served with shallot vinegar

Paired with Prosecco Rustico, Superiore DOCG, Nino Franco, Italy 125ml

STARTER

Scottish smoked salmon with sweet pickled cucumber relish, lime, capers and griddled rye bread

Scallops, cooked in white wine, parsley and breadcrumbs

Paired with Muscadet "Signature" 2009, SAS du Haut Bourg, France 175ml

MAIN COURSE

Oven Roasted Sea Bass

Baked in lemon, thyme, olive oil and sea salt served whole or filleted

Mixed Seafood and Samphire Linguine

Squid, mussels, crevettes with a classic tomato and basil sauce

Grilled Seafood Platter

Fillets of sea bass, sea bream, scallops, chilli and ginger wild prawns and hollandaise sauce
(Supplement £5)

Selection of sides for the table

Paired with Pouilly-Fume 2016, Domaine Barillot, Loire Valley, France 175ml

DESSERT

Homemade blood orange cheesecake

Chocolate cheesecake brownie with pistachio ice cream

Paired with Monbazillac 2011/12, Domain de Grange Neuve, France 100ml

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For dietary requirements, including food allergies and intolerances, please ask a member of our team for details. Vegetarian Options available on request. A discretionary service charge of 12.5% will be added to your bill. VAT included at the standard rate.

Pre booking required. Menu available Friday 30th March 2018.