

FISH SHOP

BAR & RESTAURANT

RESTAURANT WEEK LUNCH MENU

\$25 PER GUEST

Please choose one of each course

STARTERS

Tempura fried mushrooms with garlic yogurt and DC honey
or

New potatoes with Smoke in Chimneys trout and dill dressing

MAINS

Sicilian style seafood paccheri pasta with
confit tomatoes and basil
or

Roasted beet salad with endive and plums
or

Crumbed catfish with sauce gribiche and fries

DESSERT

House ice cream or sorbet



We are committed to serving responsibly sourced fish and shellfish. Scan the QR code for more information on our purveyors. We are proud to support Dreaming Out Loud and invite you to support their efforts to improve access to healthy food for marginalized communities with a discretionary \$1 donation added to your bill.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients of milk, eggs, fish, seafood, peanuts, tree nuts, wheat, soy, and sesame.

FISH SHOP

BAR & RESTAURANT

RESTAURANT WEEK DINNER MENU

\$55 PER GUEST

Please choose one of each course

STARTERS

Tatty scones with herbed creme fraiche, smoked trout and rocket

or

Porcini and chestnut mushroom soup with confit chestnut,
shaved mushroom and chestnut oil

MAINS

Seared tile fish with saffron orzo, fennel and citrus salad

or

Chicken roulade with mushroom duxelles, herbed Carolina gold rice and
parsnip puree

or

House pasta with nut bolognese and parmesan

DESSERT

Sticky toffee pudding



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FISH SHOP

BAR & RESTAURANT

RESTAURANT WEEK BRUNCH MENU

\$25 PER GUEST

Please choose one of each course

STARTERS

Caesar salad with Smoke in Chimneys trout

or

Porcini and chestnut mushroom soup with confit chestnut,
shaved mushroom and chestnut oil

MAINS

Chicken and waffle with buttermilk fried Bobo chicken leg and white
BBQ sauce

or

Trout ben



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