

FISHWORKS

FISHMONGER & RESTAURANT

FISHWORKS TASTING MENU 10 DISHES £65 PER PERSON

APPETISERS

Rock oyster of the day
with shallot vinegar and Tabasco

Oven baked sourdough
with salsa verde and aioli

STARTERS

King scallop
cooked in its shell with garlic butter, white wine and topped with breadcrumbs and Pernod

Pan-fried Argentinian prawns
with chilli, ginger and garlic

Crab cakes
with chilli jam

Octopus carpaccio
with lime zest and olive oil

MAIN COURSES

Fillet of spicy blackened Cornish mackerel
with cauliflower purée and tender stem broccoli

Seared yellow fin tuna
coated in a mixed seed crust and served with a soy and mirin sauce

Fillet of seabream
on cucumber ribbons with chilli and mint

Cornish ale battered fish goujons
with double cooked chips, minted mushy peas and homemade tartar sauce

DESSERTS

Scoop of lemon sorbet
with cinnamon cracker

Coffee of your choice
with a chocolate brownie

Complete your FishWorks tasting experience with our exclusive FishWorks Fernão Pires white wine

We have collaborated with exceptional wine makers Quinta da Boa in Portugal to create this beautifully aromatic wine with ocean and minerality notes giving it a smooth yet crisp flavour, perfect for our fish dishes.

£36 (750ml bottle)

fishworks.co.uk

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