

# the Wet Fish

café & brasserie

aperitifs    **prosecco** 6.50    **the wfc martini** 7.50    **mojito** 8    **tom collins** 7.50  
              **campari spritz** 7.50    **classic martini** 8    **caipirinha** 8.50    **negroni** 8.50

appetisers    olives marinated in thyme, basil & garlic 2.50 GF,DF  
              houmous & tomato salsa w homemade olive bread 5 DF  
              appetiser to share: scallops, octopus & chorizo, gravadlax, mackerel paté 15

starters    scallops w chorizo, roast fennel & watercress 8.50  
              smoked mackerel paté w fennel, raddish & sourdough 7  
              octopus w chorizo & potato 7.50  
              french onion soup w cheesy croûton 6  
              salad w smoked mountain cheese, green beans, oyster mushrooms, tomatoes & lardons 7 GF

fish    **cornish cod** in tempura batter w pea-crushed potatoes & tartar sauce 13.50  
          **loch duart salmon** w celeriac-fennel mash, confit leek & chimichurri sauce 15.50  
          **cornish hake** w homemade gnocchi, honey-roast fennel & crayfish sauce 17  
          **fish market special** - see today's specials

meat    **duck leg** w mash potato, caramelised apple & prune sauce 17 GF  
          **fillet steak** (8oz) w fondant potato, garlic broccoli & port demi-glace 24 (early bird +3) GF

veg    **veg feijoada** w wild rice, sweet potato, black beans, peanuts, yoghurt, lime & coriander 12 GF  
          **braised cauliflower** w black beluga lentils, tomato, tahini & almond-coriander sauce 13 GF DF  
          **pasta of the day** - see today's specials

sides    polenta chips & tartar sauce 4.50  
          broccoli w toasted almonds 4 GF DF  
          roast sweet potato w parmesan & truffle oil 4.50  
          sautéed new potatoes w garlic & thyme 3.50 GF  
          warm breads w infused olive oil 2.80

afters    **cheese plate** - 3 cheeses w apple, grapes & homemade olive bread 9.50 (early bird +2)  
          **maple syrup cheesecake** w blueberry coulis 6.50 GF  
          **plum & pear clafoutis** w coconut crumble & orange crème anglaise 6.50  
          **warm soft chocolate cake** w lemon-yoghurt ice cream & raspberry coulis 7.50

---

Early Bird  
(tables returned by 8pm)

2 courses £19  
3 courses £22  
all cocktails £6

every night and  
ALL evening Mondays!

---

An optional 12.5% service will be added to bills that include food (all service tips go to staff).

All dishes may contain traces of nuts.

@TheWetFishCafe  
[www.thewetfishcafe.co.uk](http://www.thewetfishcafe.co.uk)

Fish mostly from Cornish dayboats; meat mostly from Hampstead Butcher; we use the best ingredients we can find.