

the **Wet Fish**
café · brasserie · music room · gallery

Feat. performance by **ANDREW ASHONG**

Respect the artist and your neighbour, please keep conversation to a minimum and talk quietly during the show, thx 😊

hazy soulful cocktails

Kir Royale £7.50

prosecco, cassis

WFC Martini £7.5

vodka, martini, lemon, mint

Classic Martini £8

martin miller's, dry vermouth

Campari Spritz £7.50

prosecco, campari

Manhattan £8.50

bourbon, sweet vermouth

Negroni £8.50

campari, gin, sweet vermouth

smoked mackerel paté w fennel, radish & sourdough

octopus w chorizo & potato

scallops w vichyssoise, squid ink yoghurt, salmon roe & bread crumbs

halloumi salad w mango, asparagus, red spinach, watercress & pesto ^{GF}

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loch duart salmon w potato, asparagus, fennel, broad beans & orange-chilli sauce ^{GF}

hake w butter beans, salsify purée, blood orange & grapefruit-fennel sauce ^{GF}

pork fillet w crispy parma ham, brown rice, courgettes & walnut butter ^{GF}

braised cauliflower w beluga lentils, tomato, tahini & almond-coriander sauce ^{GF DF}

(Please let your server know if you'd like the chocolate cake for dessert)

£32.50 for 2 courses

7pm & 9pm, Weds 20 June 2018

Thank you for coming

www.thewetfishcafe.co.uk

the **Wet Fish**
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Feat. performance by **NATALIE DUNCAN**

Respect the artist and your neighbour, please keep conversation to a minimum and talk quietly during the show, thx 😊

bluesy cocktails

Kir Royale £7.50

prosecco, cassis

WFC Martini £7.5

vodka, martini, lemon, mint

Classic Martini £8

martin miller's, dry vermouth

Campari Spritz £7.50

prosecco, campari

Manhattan £8.50

bourbon, sweet vermouth

Negroni £8.50

campari, gin, sweet vermouth

smoked mackerel paté w fennel, radish & sourdough

octopus w chorizo & potato

scallops w salsify, beetroot & salmon roe ^{GF}

burnt aubergine w black lentils, artichoke, beetroot, tahini & hazelnuts ^{GF DF}

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sesame-crusted salmon w mash potato, french beans & teryaki dressing ^{GF}

wild stone bass w lentils, courgettes, pine nuts, artichoke crisp, wild garlic sauce

ox cheek w celeriac gratin, cep mushroom, carrot crisp & gravy ^{GF}

braised cauliflower w beluga lentils, tomato, tahini & almond-coriander sauce ^{GF DF}

(Please let your server know if you'd like the chocolate cake for dessert)

£32 for 2 courses

7pm & 9pm, Weds 16 May 2018

Thank you for coming

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