



The Fish

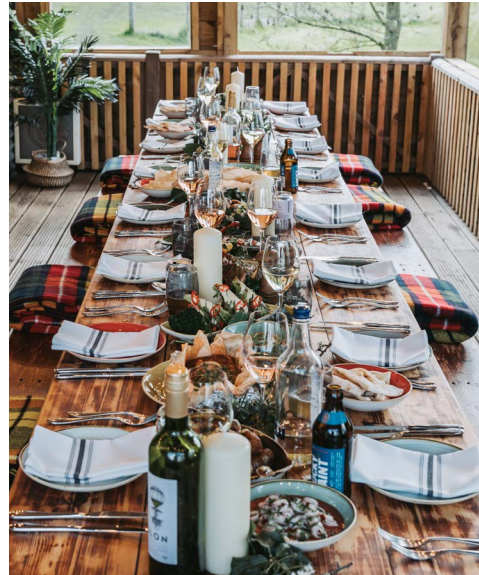
Feasting on The Deck





Feasting on the Deck

Enjoy the beauty of the outdoors with our unique dining experience on our Feasting Deck – open to breathtaking views – where groups of 10 to 20 can indulge in a seasonal three-course BBQ feast.



Feeling Boozy?!

BUCKETS OF BEER £55

Fish Pilsner, Fish IPA

BOTTLES OF PROSECCO FROM £39.95

Booze Stations

PIMM'S £100

Pimm's & Fever-Tree lemonade

APEROL £135

Aperol, Prosecco & Fever-Tree soda

SPICED PUNCH £150

Four Square spiced rum, Grenadine, pineapple juice, Fever-Tree ginger ale

BLOOD ORANGE SPRITZ £200

Sapling Climate Positive Gin, blood orange, Prosecco, soda

Feeling fresh?!

FRESH AS A DAISY £50 (NON ALCOHOLIC)

New London Light Midnight Sun, elderflower, lime, Saicho jasmine tea



Feasting on The Deck

£55 per person

(2207 kcal)

TO START

Baked Camembert, rosemary, garlic 🍷

Harissa hummus

White bean dip, zhug 🌿🍷

Smoky Baba ghanoush

Warm flatbreads 🌾

WHEN IT'S READY

BBQ pork ribs, crispy onions 🌿🍷🐟🍷

Buffalo-glazed chicken thighs, sour cream, chives 🍷🍷

Lamb cutlets, salsa verde 🍷🍷

Tandoori salmon shank, coriander 🐟

Gem lettuce wedge, Caesar dressing, bacon, Parmesan 🥚🐟🍷🍷🍷

Charred broccoli, tahini, chilli 🍷🌿

Potato and herb salad 🍷

TO FINISH

Deck cookie dough selection 🌿🥚🍷🍷

BBQ pineapple, coconut yoghurt, mint, lime



Celery



Crustaceans



Egg



Fish



Gluten



Milk



Mollusc



Mustard



Nuts



Sesame



Soy



Sulphur Dioxide





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Vegan Menu












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

TO START

Baked feta, rosemary, garlic
Harissa hummus
White bean dip, zhug 
Smoky Baba ghanoush
Warm flatbreads 

WHEN IT'S READY

BBQ king oyster mushrooms, crispy onion  
Buffalo glazed cauliflower, yoghurt, chives 
Plant-based kofta, salsa verde   
Tandoori corn on the cob, coriander
Gem lettuce wedge, Caesar dressing, plant-based bacon, Parmesan  
Charred broccoli, tahini, chilli  
Potato and herb salad 

TO FINISH

Deck cookie dough selection   
BBQ pineapple, coconut yoghurt, mint, lime



Celery



Gluten



Mustard



Nuts



Sesame



Soy



Sulphur Dioxide