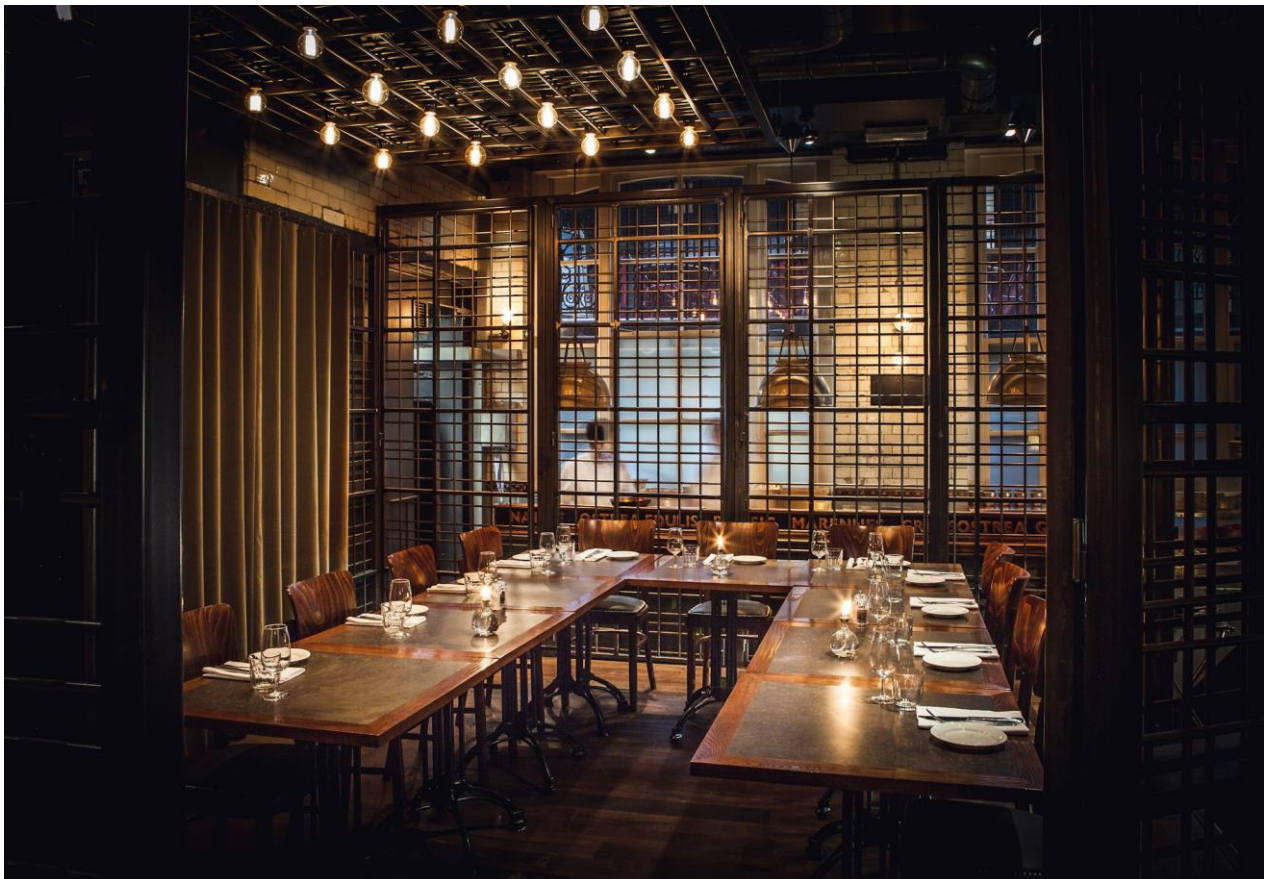


SEAFOOD MERCHANT
WRIGHT BROS. LTD
OF BOROUGH LONDON

GROUP DINING
WRIGHT BROTHERS SOHO



Wright Brothers Soho can seat groups of up to 14 in the restaurant, or alternatively dine in the Lobster Cage, a unique semi-private dining room located on the lower ground floor and surrounded by an open kitchen. The Cage seats 18 people and is available for lunch and dinner bookings.

Guests will enjoy the freshest oysters, fish and seafood, just choose from the set menus below or the sharing feast (vegetarian options available upon request).

For enquiries or to make a booking please email sam@thewrightbrothers.co.uk.

SEAFOOD MERCHANT

WRIGHT BROS. L^{TD}

OF BOROUGH LONDON

MENU A

STARTERS

Mixed beet salad, Stichelton blue & hazelnuts

London Gin cured salmon, pickled cucumber & basil

Chargrilled wild Atlantic prawns with chilli oil

Beef tataki, garlic crisps & truffle oil

MAINS

Roast Dorset cod fillet, braised butter beans, chorizo
& shellfish aioli

Whole BBQ'd Gilt head bream, lemon confit,
pickled fennel & basil

Chargrilled hanger steak & tiger prawn, fries & garlic butter

Spring vegetable risotto

DESSERTS

Chocolate fondant, Greek yoghurt & sesame tuile

Coconut & lime panna cotta, peanut praline

SEAFOOD MERCHANT

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OF BOROUGH LONDON

MENU B

STARTERS

Roasted Norfolk asparagus & hollandaise

Pan fried monkfish cheeks, roasted cherry plum tomatoes & wild garlic

Stone bass ceviche & plantain crisps

Tuna tartare, avocado & ponzu

MAINS

Grilled Lemon sole, burnt butter, capers & samphire

Half lobster with garlic butter, salad & fries

Grilled sirloin steak, fries & béarnaise

Roasted cep tagliatelle, parmesan crisp

DESSERTS

Chocolate fondant, Greek yoghurt & sesame tuile

Coconut & lime panna cotta, peanut praline

British Farmhouse cheese, Yorkshire chutney & oat biscuits for the table

SEAFOOD MERCHANT

WRIGHT BROS. L^{TD}

OF BOROUGH LONDON

MENU C – SHARING MENU

Shellfish bisque, white meat & Cornish pastis

STARTER

House platter to share between four

Atlantic prawns, razor clams, langoustines, mussels, whelks
& oysters

MAINS

Chargrilled sirloin steak with béarnaise

Roasted lobster with garlic butter

Sides to share: heritage tomato, cucumber & shallot salad, purple
sprouting broccoli with salsa verde & minted roasted Jersey Royal
potatoes

DESSERTS

Farmhouse cheese, Yorkshire chutney & oat biscuits for the table

Followed by

Chocolate fondant, Greek yoghurt & sesame tuile

Coconut & lime panna cotta, peanut praline

Seasonal sorbets