

SEAFOOD MERCHANT

# WRIGHT BROS. LTD

OF BOROUGH LONDON

**GROUP DINING**  
**WRIGHT BROTHERS SPITALFIELDS**



Wright Brothers Spitalfields can accommodate groups of up to 12 in the restaurant, or alternatively guests can dine on the Market Terrace, a relaxed outdoor dining space within the vibrant Old Spitalfields Market.

The terrace is heated, making it perfect for parties and events throughout the year and can accommodate up to 30 people seated or 40 standing. 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](mailto:sam@thewrightbrothers.co.uk).

## **MENU A**

### **STARTERS**

Smoked haddock, leek & mustard croquettes

Wild Atlantic prawns, olive oil, garlic & chilli

Arctic char tartare, egg yolk & toast

Winter beets, crumbled graceburn feta & endive salad

### **MAINS**

Whole roasted gilt head bream, rosemary oil  
& seasonal vegetables

Lobster mac 'n' cheese, radish & cucumber salad

Grilled hanger steak, chips & garlic butter

Pan fried south coast hake, braised arrochina beans

### **DESSERTS**

Spiced fruit ice cream, Pedro Ximenez sherry

Red wine poached pear, caramelised biscuit & mulled wine

Roasted pineapple, crème fraîche, cinnamon sugar, chilli salt

Chocolate fondant, Chantilly cream

**MENU B**

**STARTERS**

Severn & Wye smoked salmon, crumpet, crème fraîche & caviar

Hand picked Dorset crab, crab mayonnaise & toast

Line caught yellowfin tuna tartare, quail egg & garlic mayonnaise

Pickled & sautéed wild mushrooms, roasted sprouts & chestnut dressing

**MAINS**

Grilled half lobster, triple cooked chips & garlic butter

Grilled hanger steak, wild Atlantic prawns, garlic butter & fries

Roasted fillet of cod with shellfish risotto

Pan fried fillet of sea bass, truffled Jerusalem artichoke salad, sprout tops

**DESSERTS**

Spiced fruit ice cream, Pedro Ximenez sherry

Red wine poached pear, caramelised biscuit & mulled wine

Roasted pineapple, crème fraîche, cinnamon sugar, chilli salt

Chocolate fondant, Chantilly cream

**MENU C**

**STARTER**

Daily platter to share

oysters, whelks, prawns, brown shrimp & langoustines

**MAINS**

Selection of small plates from the daily menu

**AND THEN**

Whole roasted market fish on the bone to share & a selection of sides

**DESSERTS**

Cheese board for the table

And a selection of desserts from the à la carte menu