SEAFOOD MERCHANT

WRIGHT BROS.LTP

OF BOROUGH LONDON

GROUP DINING WRIGHT BROTHERS SOHO



Wright Brothers Soho can seat groups of up to 12 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 menu below or the sharing feasts (vegetarian options available upon request).

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

WRIGHT BROS. LTD

OF BOROUGH LONDON

MENU A - SHARING MENU

STARTER

Smoked haddock & leek croquettes

Hot smoked salmon, quinoa, pomegranate & mint

Chargrilled tiger prawn, blood orange, shaved fennel

MAINS

Whole roasted gurnard

Shellfish broth – mixed shells, charred corn & bok choi

Roasted seasonal vegetables & saffron aioli

DESSERT

Rhubarb crumble & custard

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MENU B - SHARING MENU

STARTER

Dressed oysters, Atlantic prawns, mussels

TO FOLLOW

Fritto misto, aioli

Mackerel fillet, beetroot & horseradish relish

Cider & bacon mussels

MAINS

Roasted hake

Fish stew – mussels, clams & grilled squid

Roasted cauliflower, grilled courgette, charred corn & caramelised onion

DESSERT

Blood orange & white chocolate cheesecake

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MENU C

PRE-STARTER

A selection of oysters, mussels & prawns

STARTER

Seared scallops, artichoke purée, crispy pancetta Venison carpaccio, parsnip crisp Smoked eel, crispy bacon, quail egg & watercress

MAINS

Halibut tranche, tender stem broccoli, crapaudine beets & salsa verde

Lemon sole, brown shrimp butter

Pan roasted duck breast, blood orange & caramelised chicory

DESSERT

Vanilla panna cotta, rhubarb & ginger Chocolate fondant, crème fraîche Blood orange & white chocolate cheesecake