

SEAFOOD MERCHANT  
**WRIGHT BROS. LTD**  
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](mailto:sam@thewrightbrothers.co.uk).

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**MENU A – SHARING MENU**

**STARTER**

Devon crab arancini, brown crab mayonnaise

Grilled king prawn, pineapple & chilli salsa

Baked St Austell Bay mussels, bacon & herb crumb

**MAINS**

Whole roasted Brixham gurnard, mixed sea vegetables

Sides to share: Thyme & garlic roasted pink fir potatoes

Purple sprouting broccoli & toasted almonds

**DESSERT**

Chocolate & hazelnut brownie, vanilla ice cream

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**MENU B – SHARING MENU**

**STARTER**

Mixed oysters, shell on king prawns, palourde clams

**TO FOLLOW**

Lime & coriander marinated cod collar, stir-fried Asian greens

Chilli roasted squash, goat's cheese, quinoa & frissé salad

Wright Brothers London cure smoked salmon, soda bread

**MAINS**

Whole roasted Brixham hake, mixed sea vegetables, garlic butter

Sides to share: Sautéed potatoes, red onion & chorizo,

Buttered purple sprouting broccoli

**DESSERT**

Mixed fruit pavlova, raspberry sorbet

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**MENU C**

**PRE-STARTER**

A selection of oysters, St Austell Bay mussels & shell on  
king prawns

**STARTER**

Seared scallops, sweetcorn purée, black pudding & apple

Poached egg, grilled asparagus & cured ham

Smoked trout, crispy tobacco onions, quail egg & watercress

**MAINS**

Halibut tranche, brown shrimp lemon butter & crushed pink  
fir potatoes

Brixham lemon sole, samphire, capers & burnt butter

Confit duck leg, spiced lentils

**DESSERT**

Blood orange meringue, yoghurt ice cream

Chocolate fondant, raspberry sorbet

Selection of Neal's Yard cheeses

served with seasonal chutney & oat biscuits

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## VEGETARIAN & VEGAN MENU

### STARTERS

Butternut squash & chilli soup, pumpkin seed muffin

Spinach & ricotta tart, endive & fennel salad

Tempura broccoli, ponzu

Roasted heritage beetroot, caramelised hazelnut, frisee  
& blue cheese salad

### MAINS

Sweet potato gnocchi, charred vegetables & sage pesto

Spiced lentil pie, carrot & swede mash, mushroom sauce

Roasted Mediterranean vegetable lasagna, mixed salad

Butternut squash & chickpea green curry, grilled flat bread

### DESSERTS

Coconut panna cotta, lime jelly, pineapple & chilli relish

Poached fruit & sorbet