

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 20 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 and vegan options available, and our chefs are also able to cater for dietary requirements upon request).

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

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MENU A – SHARING MENU

STARTERS

Grilled king prawns, garlic & smoked chilli butter

Salt cod croquettes, aioli

St Austell Bay mussels in white wine & garlic

MAIN

Whole roasted Brixham market fish

Sides to share: gremolata dressed potatoes, sprouting broccoli
& green salad

DESSERTS

Yorkshire rhubarb trifle

Chocolate fondant, orange cream

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MENU B – SHARING MENU

STARTER

Full House platter

Oysters, mussels, whelks, prawns, razor clams & dressed crab

TO FOLLOW

Cuttlefish braised in ink, croutons & aioli

Sea bream carpaccio, kumquat, kohlrabi & coriander

Roasted spiced cauliflower, parsnips, pomegranate & parsley

MAIN

Whole roasted Brixham market fish

**Sides to share: anchovy buttered potatoes, steamed broccoli
& baked celeriac remoulade**

DESSERTS

Yorkshire rhubarb trifle

Selection of Neal's Yard cheeses, crackers & chutney

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MENU C

STARTER

Oysters, shell on prawns & Palourde clams

TO FOLLOW

King prawn & crab cocktail, soda bread

Grilled squid, rocket & chilli dressing

Burrata, roasted pumpkin, toasted seeds & zhug

Beef fillet carpaccio, parmesan & hazelnuts

MAINS

Fillet of halibut in a lemon & parsley crust, red wine braised leeks

Whole lemon sole, sea vegetables & brown shrimp butter

Lamb rump, carrot & swede purée, haggis crumbs & lamb sauce

Puy lentils, slow roasted tomatoes, cows' curd & winter leaves

DESSERTS

Chocolate fondant, orange cream

Yorkshire rhubarb trifle

Blood orange sorbet, poached rhubarb & almond biscuits

Selection of Neal's Yard cheeses, crackers & chutney

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MENU D – VEGETARIAN & VEGAN MENU

STARTER

Truffled Jerusalem artichoke soup (vg)

Roasted salt-baked celeriac, celeriac velouté
& pickled mushrooms (vg)

Roasted pumpkin & goat's cheese tart, pumpkin seed
& chilli dressing

Burrata, caponata & toast

MAINS

Delica pumpkin & chickpea curry, flatbread (vg)

Butternut squash & chestnut wellington, spinach
& mushroom gravy (vg)

Truffled mushroom gnocchi, Berkswell & greens, insalata bianco

Pan-roasted winter vegetable hash, sautéed wild mushrooms,
poached egg & mustard dressing

DESSERTS

Seasonal fruit & sorbet (vg)

Chocolate fondant & vanilla ice cream

Lemon tart, sour cream

Selection of Neal's Yard cheeses