

SEAFOOD MERCHANT
WRIGHT BROS. LTD
OF BOROUGH LONDON

GROUP DINING
WRIGHT BROTHERS BATTERSEA



Our newest restaurant situated beside the iconic Battersea Power Station and with riverside views. Wright Brothers Battersea can accommodate groups of up to 14 in the main dining room. Alternatively, The Coal Room is a private dining space and comes complete with audio visual equipment. It is separated from the main buzz of the restaurant with sliding glass doors and can seat up to 24 guests for lunch or dinner.

Menus change seasonally to include the freshest oysters, fish and seafood. Vegetarian options and any dietary requirements can also be catered for on request. Alternatively, our events manager can help to tailor a bespoke menu to suit your requirements.

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

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MENU A

STARTERS

WB London cure smoked salmon, buttered soda bread

Chargrilled tiger prawns, chilli oil

Burrata, roasted spicy aubergine

Seared tuna with jalapeño mayo

MAINS

Roasted fillet of Skrei cod, dashi, clams & wakame

St. Austell Bay mussels, white wine, shallots & parsley

Wood fired sirloin steak, bone marrow butter, grilled grelot onions,
watercress salad

DESSERTS

Chocolate fondant with chocolate soil & vanilla ice cream

Lemon posset, pistachio crumble & lemon

Selection of fresh fruit & sorbet

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MENU B

STARTER

Oyster selection

TO FOLLOW

Crab, apple & avocado tartare

Var salmon sashimi, kizami wasabi & ponzu

Panko-crumbed soft shell crab with jalapeño dressing

MAINS

1/2 native lobster, garlic butter, fries & salad

Dover sole with crab butter

Pan seared halibut over cockles, chorizo, potatoes
& garden peas

DESSERTS

Bramley apple pie & toffee ice cream

Chocolate fondant with chocolate soil & vanilla ice cream

Lemon posset, pistachio crumble & lemon

Selection of Neal's Yard cheeses
served with seasonal chutney & oat crackers

MENU C – SHARING MENU

STARTER

Full House platter

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

TO FOLLOW

Galician octopus, ajo blanco, jalapeño

Chargrilled tiger prawns, chilli oil

Beef tataki, ponzu & crispy garlic

Sea bass ceviche, whipped avocado & plantain crisps

MAINS

Whole roasted market fish, orange & fennel

Singapore-style shellfish platter: prawns, mussels, palourde clams

Sides to share: mixed leaf salad, fries

& tender stem broccoli

DESSERTS

Salted caramel fondant, vanilla ice cream

Bramley apple pie & toffee ice cream

Selection of Neal's Yard cheeses

Selection of fresh fruit & sorbet

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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