

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](mailto:sam@thewrightbrothers.co.uk).

SEAFOOD MERCHANT

# WRIGHT BROS. L<sup>TD</sup>

OF BOROUGH LONDON

## 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

Peterhead cod fillet, fennel stew, scorched cherry tomatoes

Sea bream with roasted pineapple, pickled fennel

Heritage beetroots, endive & Graceburn feta

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

### DESSERTS

Chocolate fondant with chocolate soil & vanilla ice cream

Baked delica pumpkin tart & pistachio ice cream

Selection of fresh fruit & sorbet

SEAFOOD MERCHANT

# WRIGHT BROS. L<sup>TD</sup>

OF BOROUGH LONDON

## 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

Chocolate fondant with chocolate soil & vanilla ice cream

Matcha panna cotta, mixed berries, white chocolate

Selection of fresh fruit & sorbet

Chocolate marquise, blackberries & crème fraîche

SEAFOOD MERCHANT

# WRIGHT BROS. L<sup>TD</sup>

OF BOROUGH LONDON

## 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: salt baked celeriac salad, fries  
& tender stem broccoli

### DESSERTS

Victoria plum & almond tart, clotted cream

Chocolate fondant with chocolate soil & vanilla ice cream

Selection of Neal's Yard cheeses

Selection of fresh fruit & sorbet