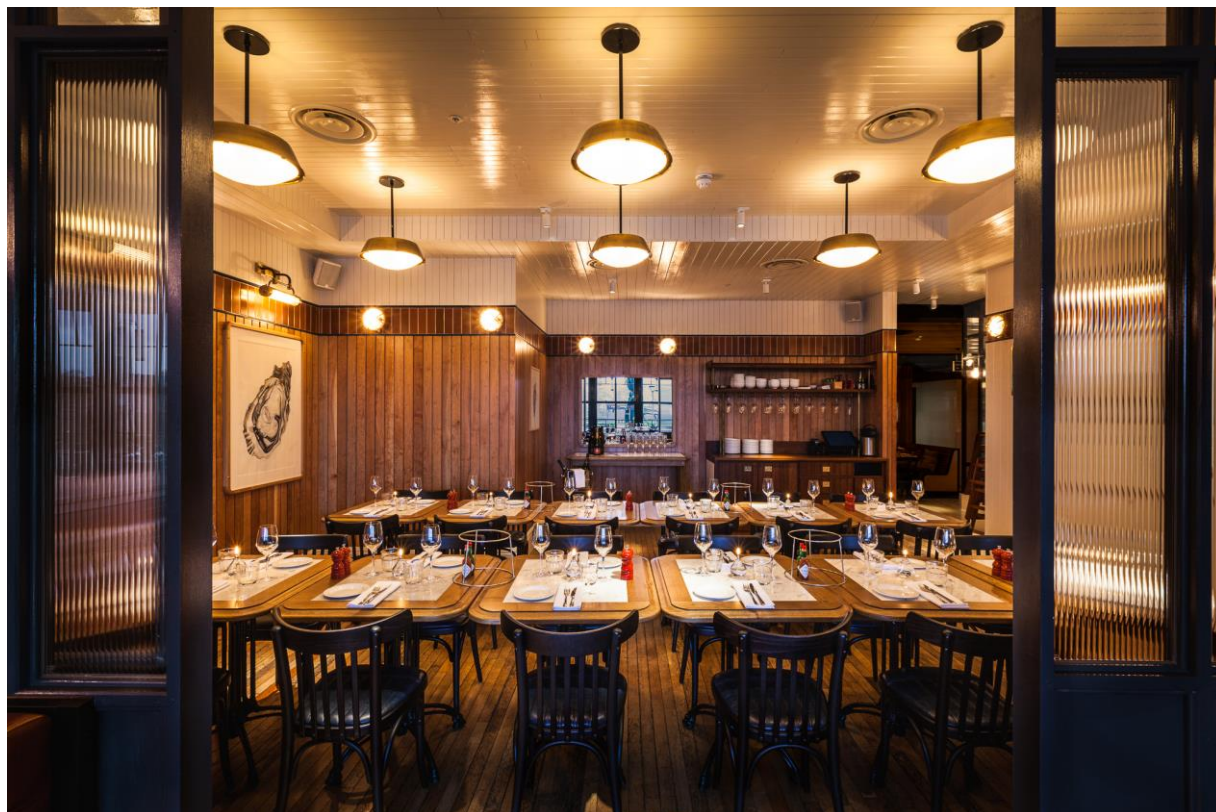


SEAFOOD MERCHANT
WRIGHT BROS. LTD
OF BOROUGH LONDON

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 30 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.

SEAFOOD MERCHANT

WRIGHT BROS. L^{TD}

OF BOROUGH LONDON

MENU A

STARTERS

Wright Brothers London Cure smoked salmon, pickled cucumber
& crème fraîche

Chargrilled tiger prawns, chilli oil

Burrata, imam bayildi

MAINS

Fillet of hake, thyme butter, St Austell Bay mussels & samphire

Sea bream, mojo verde & steamed broccoli

Spiced Banham chicken, watercress salad & fries

DESSERTS

Chocolate & salted caramel fondant, vanilla ice cream

Lemon posset, ginger snaps & orange curd

Selection of fresh fruit & sorbet

SEAFOOD MERCHANT

WRIGHT BROS. LTD

OF BOROUGH LONDON

MENU B

STARTERS

Tuna tartare, ponzu, kizami wasabi & plantain crisps

Var salmon sashimi, kizami wasabi & ponzu

Tempura soft shell crab, jalapeño dressing

MAINS

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

Ray wing, shrimp butter sauce

Fillet of halibut, crushed potatoes, chorizo & sea vegetables

DESSERTS

Lemon posset, ginger snaps & orange curd

Chocolate & orange fondant, vanilla ice cream

Selection of fresh fruit & sorbet

SEAFOOD MERCHANT

WRIGHT BROS. L^{TD}

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

Tempura tenderstem broccoli & ponzu dressing

MAINS

Whole roasted market fish, orange & pickled fennel

St Austell Bay mussels, white wine, shallots & parsley

Sides to share: steamed broccoli, baked celeriac & fries

DESSERTS

Chocolate & orange fondant, vanilla ice cream

Lemon tart & cream

Selection of Neal's Yard cheeses

SEAFOOD MERCHANT

WRIGHT BROS. L^{TD}

OF BOROUGH LONDON

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 & orange fondant, vanilla ice cream

Lemon tart, sour cream

Selection of Neal's Yard cheeses