

SEAFOOD MERCHANT

WRIGHT BROS. LTD

OF BOROUGH LONDON

GROUP DINING
WRIGHT BROTHERS SPITALFIELDS



Wright Brothers Spitalfields can accommodate groups of up to 12 in the restaurant, or alternatively guests can dine in the Market Terrace, a relaxed outdoor dining space within the vibrant Old Spitalfields Market.

The terrace is heated, making it perfect for parties and events throughout the year and can accommodate up to 30 people seated or 40 standing. Guests will enjoy the freshest oysters, fish and seafood, just choose from the set menus below or the sharing feast (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

STARTERS

Grilled wild prawns, garlic butter

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

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

Brixham cuttlefish croquettes

MAINS

Roast fillet of Peterhead cod, spiced carrot mash, mussels
& sauce Jacqueline

Duck breast, savoy cabbage, Jansson's temptation
& sour cherry jus

Roasted gilt-head bream, mojo verde, steamed broccoli,
bagna cauda & crispy shallots

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

DESSERTS

Chocolate fondant

Lemon tart, sour cream

Selection of ice creams

Selection of Neal's Yard cheeses

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MENU B

STARTER

Truffled Jerusalem artichoke soup

TO FOLLOW

Scallop gratin, nori crumb

Crab, shrimp & avocado tian, seaweed crackers

Fillet of Wixamtree beef carpaccio, parmesan crisps
& white truffle oil

Roasted salt-baked celeriac, celeriac velouté
& pickled mushrooms

MAINS

Herb-crusted fillet of halibut, crushed potatoes, sea vegetables
& shrimp butter sauce

Wixamtree beef fillet, haggis, neeps & Madeira jus

Luxury fish pie: shrimp, lobster, crab & cod with Ortiz anchovies
& green bean salad

Truffled mushroom gnocchi, Berkswell & greens, insalata bianco

DESSERTS

Chocolate fondant

Lemon tart, sour cream

Selection of ice creams

Selection of Neal's Yard cheeses

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MENU C – SHARING MENU

STARTER

House platter

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

TO FOLLOW

Grilled wild prawns, garlic butter

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

Roasted salt-baked celeriac, celeriac velouté
& pickled mushrooms

Crab, shrimp & avocado tian

MAIN

Chicken fat roasted Cornish hake on the bone

Served with: Jansson's temptation, savoy cabbage & bacon,
steamed tenderstem broccoli & a light sauce Jacqueline 'gravy'

DESSERTS

Lemon tart, sour cream

Selection of Neal's Yard cheeses

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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 fresh fruit & sorbet (vg)

Chocolate fondant

Lemon tart, sour cream

Selection of Neal's Yard cheeses