

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 on 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 options available upon request).

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

MENU A

STARTERS

Chargrilled wild Atlantic prawns, chilli oil

Burrata, roasted squash & gremolata

Salt cod croquettes with Louis sauce

Three Carlingford oysters 'Rockefeller'

MAINS

Hake fillet, crushed potatoes, Provençale sauce, samphire

Roasted heritage beetroots, charred broccoli
& whipped goats' cheese

Roasted Barbary duck breast, boulangère potatoes, buttered
spring greens & jus

Whole roasted herb marinated gilt head bream, shaved fennel
& smoked tomato salad

DESSERTS

A selection of Neal's Yard cheeses, oat crackers, quince

Chocolate cheesecake, clementines

Custard panna cotta, poached rhubarb

Selection of fresh fruit & sorbet

MENU B

PRE-STARTER

Fish soup, rouille, croutons

STARTERS

Handpicked dressed Brixham crab, brown crab mayonnaise
with croutes

Tiger prawns with vegetable slaw & cocktail sauce

Burrata, roasted squash & gremolata

Salt cod hash, poached Burford Brown egg, grain mustard

MAINS

Roast Halibut with braised leeks, crushed potatoes
& keta caviar butter sauce

Roasted 1/2 Lobster, garlic butter, fries & salad

Roasted heritage beetroots, charred broccoli
& whipped goats' cheese

Cornish rack of lamb, wild garlic puree, buttered
spring greens, jus

DESSERTS

A selection of Neal's Yard cheeses, oat crackers, quince

Chocolate cheesecake, clementines

Custard panna cotta, poached rhubarb

Selection of fresh fruit & sorbet

MENU C – SHARING MENU

STARTER

Full House platter

Carlingford oysters, St Austell bay mussels, Atlantic prawns, whelks, Tobermory langoustines

TO FOLLOW

Chargrilled wild Atlantic prawns, chilli oil

Beef tataki, truffle oil & crispy garlic

Kingfish ceviche, tiger milk, plantain crisp

Burrata, roasted squash & gremolata

MAINS

Whole roasted market fish of the day

Seafood stew of Var salmon, Cornish mussels, tiger prawns & day boat fish, with saffron aioli & rosemary crostini

Sides to share: braised Savoy cabbage, fries & tender stem broccoli

DESSERT

A selection of Neal's Yard cheeses, oat crackers, quince

Chocolate cheesecake, clementines

Custard panna cotta, poached rhubarb

Selection of fresh fruit & sorbet