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# FISHMONGERS

*Hall*

## Dinner Menu Spring & Summer

FISHMONGERSHALL.ORG.UK

Fishmongers' Hall, London Bridge, London EC4R 9EL

## OUR ETHOS

“At Fishmongers’ Hall, we honour our legacy as one of the City of London’s Great XII Livery Companies by celebrating the finest traditions of British hospitality. Our commitment to excellence extends beyond the sea. We thoughtfully craft seasonal menus that cater to a wide range of dietary preferences and needs, including exceptional meat-based dishes, vegetarian, and vegan. Whether it’s a celebration of the ocean’s bounty, a vibrant plant-based creation, or a hearty land-sourced classic, our cuisine reflects the diversity and richness of British produce.”



# STARTERS

Wye Valley Asparagus with crispy trout cake, treviso radicchio, pickled shallots, dill emulsion and chive beurre blanc

Beef Brisket Croquettes with fennel and cucumber salad, jalapeño and sour cream

South Coast Plaice with English peas, pancetta lardons, pickled shallot rings and pea shoots

Hand Rolled Gnocchi with goats curd, slow roast smoked tomatoes, wild garlic pesto and basil puree

Chicken Caesar Bon Bon with avocado puree, gem lettuce, sourdough croutons and Caesar dressing



# VELOUTÉS

*The name “velouté” translates to “velvety,” referring to the sauce’s smooth, luxurious texture. A natural accompaniment in between dishes.*

Roasted Jerusalem velouté with olive and goats cheese filo parcel  
£7.50

Shellfish velouté with dill oil and parmesan shortbread  
£7.50

Pea and wild garlic velouté with crab and creme fraiche crostini  
£8.00

*Additional courses and bespoke menus are available on request.*



# MAINS

Launceston lamb rump with lamb shoulder, bon bon, baby spinach,  
carrot braised and puree, crispy kale and lamb jus

Breast of Sussex hen with stuffed with apricot and pistachio, pressed  
thigh, white asparagus, fondant potato and roast chicken  
sauce

Gilthead sea bream with hand rolled dill gnocchi, braised fennel, sea  
vegetables, Shetland mussels, saffron aioli, white wine  
and mussel sauce

Loch Duart salmon with basil and courgette puree, hot smoked  
salmon, wye valley asparagus, hollandaise espuma

Peterhead cod with crushed Jersey royals with capers, baby leeks,  
braised Roscoff onion and Champagne sauce

Courgette flower with stuffed with smoked ricotta, sun blush  
tomatoes, polenta, basil puree and Salsa Verde



# DESSERTS

Rosewater poached pear, fresh lychee, coconut sorbet and shortbread

Apricot tart fine, british honey and lavender ice cream, honey drizzle

Peach melba

Exotic fruit summer pudding, mascarpone chantilly

Compressed and jellied British strawberries, Clotted cream mousse,

yuzu meringue and mint sorbet

Chocolate rice pudding, caramel sauce and fudge





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We look forward to hearing from you soon.  
Please send all enquiries to:

[VenueHire@FishmongersHall.org.uk](mailto:VenueHire@FishmongersHall.org.uk)

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