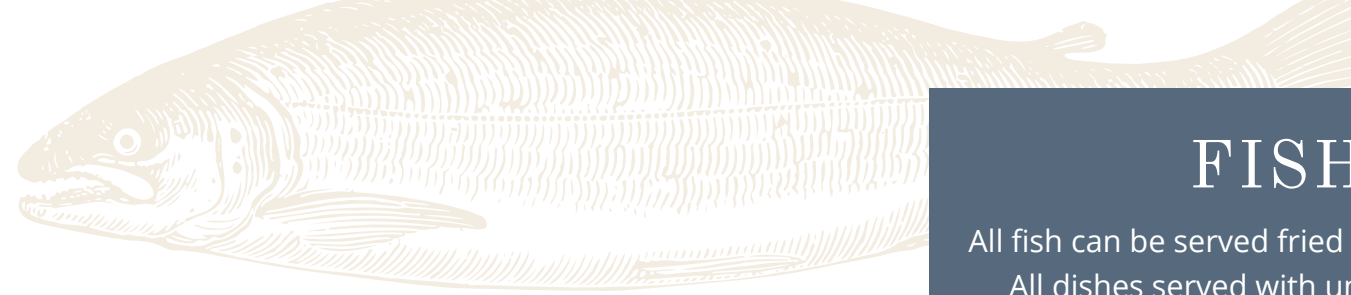


NORTH SEA FISH



Since 1977 we've proudly served the finest, sustainably sourced fish – delivered fresh daily and cooked to perfection. We are an award-winning restaurant renowned for warm hospitality and expertly prepared dishes.

STARTERS

COLD

SMOKED SALMON

Delicately smoked Salmon, served with tangy pickled cucumber and briny capers for a perfect balance of flavours £8.00

PRAWN COCKTAIL

Juicy Prawns in our signature Marie Rose sauce, served with buttered multigrain bread £7.00

ANCHOVY BRUSCHETTA

Grilled bread topped with fresh tomatoes, garlic, basil and olive oil £6.00

AVOCADO PRAWNS

Juicy Prawns served with creamy avocado £7.00

HOT

HOMEMADE SOUP OF THE DAY

Served with a fresh baguette £8.00

GRILLED SARDINES

Fresh Portuguese Sardines, expertly grilled and finished with a fragrant drizzle of lemon and garlic £8.00

PRAWN TEMPURA (4 pieces)

Served with sweet chilli sauce £9.00

CALAMARI

Delicately dusted in flour and lightly fried to a golden crisp £11.00

HOMEMADE FISHCAKE

Cod and Haddock £9.00

BRIE (V)

Golden-fried Brie in a crisp breadcrumb coating, served with a blueberry jam £8.00

KING PRAWNS

Pan-fried with garlic and chilli for a bold, aromatic flavour £15.00

CRAB CLAWS

Deep fried with tartare sauce £9.00

SCALLOPS

Cornish hand-dived Scallops pan-seared to perfection and finished with a white wine sauce £15.00

FISH MAINS

All fish can be served fried in our crispy batter (B) or Grilled (G)

All dishes served with unlimited chips or boiled potatoes

Fish fried in egg and Matzo (M) on request

All our fish is fried in rapeseed oil

COD FILLET (B)(G)(M) £22.00

HADDOCK FILLET (B)(G)(M) £22.00

PLAICE FILLET (B)(G)(M) £20.00

WHOLE DOVER SOLE (on the bone) (G) £45.00

WHOLE LEMON SOLE (on the bone) (G) £30.00

WHOLE SEA BASS (on the bone) (G) £30.00

SEA BASS FILLET (G)

Served with steam spinach and drizzled with our lemon and dill sauce £26.00

SKATE (wing or middle) (B)(G)(M) £19.00

ROCK (B)(G)(M) £19.00

SALMON STEAK (on the bone) (G)

Served with baby broccoli and asparagus £27.00

PRAWN TEMPURA (8 pieces) (B) £22.00

WHOLETAIL SCAMPI (12 pieces) (B) £18.00

GRILLED OCTOPUS (G)

Served with salad and creamy mash potato £29.00

NORTH SEA SEAFOOD PLATTER (Deep Fried)

Cod and Haddock bites, Calamari, Prawns, Sardines, Scampi, Salt and Pepper Squid £44.00

FISHERMAN'S CATCH (Grilled)

Grilled Cod, Salmon, Sea Bass fillet, Crab Claws, King Prawns, Scallops and Calamari on a bed of samphire with a prosecco shallot cream dill sauce £55.00

WWW.NORTHSEAFISHRESTAURANT.CO.UK

020 7387 5892 | INFO@NORTHSEAFISHRESTAURANT.CO.UK

ALTERNATIVES

BANGERS AND MASH

Three Lincoln beef sausages	£14.00
Go veggie with three plant based bangers (V)	£12.00

CHICKEN AND MUSHROOM PIE £16.00

BEEF AND ALE PIE £16.00

VEGETARIAN PIE £14.00

CHICKEN SALAD £13.00

All pies are served with chips or mash potato,
petit pois and gravy



BURGERS

FISH BURGER (B)

With lettuce, pickled cucumber and tartare sauce £16.00

CHEESEBURGER (G)

With lettuce, pickled cucumber and burger sauce £16.00

CHICKEN FILLET BURGER (G)

Grilled fillet with lettuce, pickled cucumber
and mayonnaise £16.00

HALLOUMI BURGER (G)

Grilled halloumi, rocket leaves and sweet
chilli sauce £14.00

All burgers are served in a brioche bun,
with homemade onion rings and chips

EXTRAS & SIDES

MIXED SALAD	£6.00	PICKLED ONION (each)	£2.00
BLANCHED SAMPHIRE	£4.00	BUTTERED SPINACH	£4.00
HOMEMADE ONION RINGS	£6.00	PICKLED GHERKIN (each)	£2.00
HOMEMADE COLESLAW	£5.00	GRAVY	£3.00
MUSHY PEAS	£4.00	CURRY SAUCE	£3.00
GARDEN PEAS	£4.00	FRESH BAKED BAGUETTE AND BUTTER	£4.00
PETIT POIS	£4.00		

DESSERTS

BAKED CHEESECAKE £7.00

A light and fluffy cheesecake topped with a fresh wild berry coulis

NORTH SEA PEAR AND BLACKBERRY CRUMBLE £7.00

Caramelised pears and blackberries with a nutty crumble topping,
served with custard, cream or ice cream

STICKY TOFFEE PUDDING £6.00

Served with custard or ice cream

BREAD AND BUTTER PUDDING £9.00

Layered brioche soaked in cream, baked juicy raisins, served with custard, cream or ice cream

TIRAMISU £8.00

ALL DESSERTS
ARE HOMEMADE
DAILY

ICE CREAMS & SORBETS

All of our ice creams and sorbets are supplied by Lewis of London Ice Cream Farm £7.00

Choose two scoops of: • Classic Vanilla • Sour Cherry Ripple • Chunky Chocolate
• Strawberries & Cream • Salted Caramel • Pistachio & Almond • Lemon Sorbet

A discretionary 10% service charge will be added to your bill. Please let us know if you would like this removed. Some products may have been made in environments where nuts were present. Our kitchen handles all 14 major allergens. While care is taken, cross-contamination may occur. Please inform your server of any allergies or dietary requirements before ordering. A full allergen guide is available on request. Our fryers are used for multiple dishes. Some fish dishes may contain bones. We try our best to remove bones however this cannot be guaranteed.

