



## STARTERS

1	FISH SOUP	£3.75
2	PRAWN COCKTAIL	£4.25
3	CHARGRILLED SQUID with chilli thai dressing	£5.95
4	SARDINES chargrilled with tomato and herb salsa	£3.95
(V) 5	ROASTED MEDITERRANEAN VEGETABLE BRUSCHETTA topped with mozzarella	£3.95
6	SCOTCH SMOKED SALMON with sour cream	£4.25
(V) 7	GREEK SALAD with feta cheese & black olives	£4.25
(V) 8	GRILLED GOATS CHEESE with sun dried tomatoes, rocket and pine nuts	£4.25
9	PAN FRIED SCALLOPS served with a rocket salad and salsa verde	£5.95
(V) 10	RAVIOLI OF WILD MUSHROOM AND GORGONZOLA CHEESE served with butter and sage	<i>Starter</i> £3.95 <i>Main</i> £7.90
11	MUSSELS À LA TARANTINA cooked in a white wine and spicy tomato sauce	£5.45

## LOBSTER & OYSTERS

12	SCOTTISH OR CANADIAN LOBSTER grilled plain or brushed with a red chilli paste	<i>priced individually</i> <i>according to size</i>
13	LOBSTER SALAD	<i>Half</i> £9.95 <i>Whole</i> £18.95
14	WEST MERSEA ROCK OYSTERS	<i>Each</i> £1.50 <i>Six</i> £7.50
15	IRISH OR SCOTTISH NATIVES <i>Subject to availability</i>	<i>Each</i> £2.50 <i>Six</i> £13.50

## MAIN COURSES

Your selected fish can be deep fried, grilled, or cooked in matzo meal

16	COD flaky, white fish, mild, soft texture	£7.95
17	HADDOCK same family as the cod, not so flaky, soft texture	£7.95
18	PLAICE white fish, mild, soft texture	£7.95
19	SKATE WING OR MIDDLE white fish, firm, with soft bones	<i>Wing</i> £8.95 <i>Middle</i> £9.95
20	GRILLED WING OF SKATE served with beurre noisette and capers	£11.45
21	ROCK SALMON rich in substance with a distinctive flavour	£7.95
22	SEAFOOD PASTA spaghetti tossed with fresh tomato sauce with squid, mussels and king prawns	£8.95
23	SMOKED HADDOCK with oyster mushrooms, baked in filo pastry	£8.95
24	SCAMPI white fish, slightly sweet flavour and a firm texture	£8.95
25	ROAST COD served with Mediterranean vegetables (20 mins)	£11.95
26	FISHERMAN'S PLATTER selection of fried cod, plaice, haddock, skate and scampi (for a minimum of two people)	£19.95
	grilled fish	£1 extra

## 'CATCH OF THE DAY'

PLEASE ASK YOUR WAITER / WAITRESS

## FROM THE CHARGRILL

27	DOVER SOLE flat fish, distinctive flavour, flounder family	<i>market price</i>
28	SEARED SCOTCH SALMON pink colour, full of flavour	£8.45
29	BUTCHER'S PRIME cut of the day	<i>market price</i>
30	FILLET STEAK with pepper sauce and roasted new potatoes	£14.95
31	FOUR LAMB CHOPS with gravy	£12.95
32	LIVER AND BACON grilled and served with onions	£6.45
33	HANDMADE CUMBERLAND SAUSAGES grilled and served with onions and gravy	£5.95

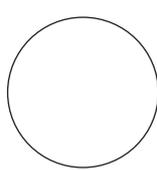
## CLASSIC FISH SUPPER

34	PRAWN COCKTAIL COD OR HADDOCK AND CHIPS DESSERT OF YOUR CHOICE	£13.95
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## SIDE ORDERS

FRESH MARKET VEGETABLES OF THE DAY	£2.45
CHIPS	£1.95
ONION RINGS (coated in a special batter)	£1.95
NEW POTATOES	£1.95
CREAMED POTATOES	£1.95
GARDEN PEAS	£1.95
MUSHY PEAS	£1.95
HERB RICE	£2.45
MIXED SALAD	£2.45
TOMATO AND ONION SALAD	£2.45
ROCKET AND TOMATO SALAD (with Parmesan)	£3.95
HOME MADE BREAD AND BUTTER	£0.50
PICKLED ONIONS AND GHERKINS	£0.95

**There is no service charge. Gratuities entirely at your discretion**  
All prices include VAT



## DRINKS

COFFEE	£1.50
CAPPUCCINO	£1.75
ESPRESSO	£1.30
DOUBLE ESPRESSO	£1.60
TEA	£0.55
FRESH MINT TEA	£1.20
MINERAL WATER <i>Large bottle</i>	£2.45
MINERAL WATER <i>Glass</i>	£0.85
SPARKLING MINERALS	£1.25
FRUIT JUICES	£1.40
STELLA ARTOIS LAGER <i>Pint</i>	£3.75
JOHN SMITH'S DRAUGHT BITTER <i>Pint</i>	£3.50
BOTTLE BEERS <i>330ml</i>	£2.75
ALL BRANDED SPIRITS	£2.25
MIXERS	£0.85
HOUSE WHITE WINE <i>Glass</i>	£2.85
CHARDONNAY <i>Glass</i>	£3.25
HOUSE RED WINE <i>Glass</i>	£2.85

## WHITE WINES

1	TREBBIANO VINVITA, ITALY fresh and crisp with lively fruit driven palate	<i>Glass</i>	£12.45 £2.85
2	GEORGES DUBOEUF BLANC, FRANCE delicate, with clean elegant fruit flavours and crisp dry finish		£12.45
3	SAUVIGNON/CHENIN VISTA FLOR, ARGENTINA aromatic and dry, with citrus flavours of grapefruit and lemon		£13.45
4	SEMILLON/CHARDONNAY, THORNE HILL SOUTH EASTERN AUSTRALIA full bodied, exotic fruit flavours, easy drinking with a fresh crisp finish		£14.45
5	PINOT GRIGIO CALDORA the purity of fruit definitions shows Pinot Grigio to its full splendour		£15.45
6	GRAN HACIENDA SAUVIGNON BLANC, SANTA RITA, CHILE	<i>Half bottle</i>	£15.45 £7.50
7	MUSCADET SUR LIE, CARTE D'OR, SEVRE-ET-MAINE, FRANCE	<i>Half bottle</i>	£16.95 £8.95
8	ALVARINHO, SUB-REGIAO DE MONCAO E MELGACO, PORTUGAL small independent vineyard producing a delightful wine perfect for fish		£21.95
9	GAVI DI GAVI PRODUTTORI an exemplary version of one of Italy's most famous wines. Fresh and aromatic, with hints of green apple skin and hazelnuts		£22.95
10	CHABLIS JEAN MARC BROCARD dry steely refreshing style of Chablis, typical of the region	<i>Half bottle</i>	£25.95 £13.45

## ROSÉ WINES

11	DUBOEUF SYRAH, ROSÉ, PAYS D'OC, FRANCE light and delicate with soft crushed strawberry flavours		£12.95
12	CERASUOLO CALDORA, ITALY Lively with delicate red fruit character and lively palate		£13.95

## RED WINES

13	SANGIOVESE VINVITA, ITALY dry with great fruit and soft palate	<i>Glass</i>	£12.45 £2.85
14	GEORGES DUBOEUF ROUGE, FRANCE light, soft and supple with plenty of fruit		£12.45
15	GRAN HACIENDA CABERNET SAUVIGNON, SANTA RITA, CHILE	<i>Half bottle</i>	£14.45 £7.25
16	COTES DE RHONE (organic) DOMAINE DES CARABINIERS, FRANCE a fine balanced combination of Grenache, Syrah and Mourvedre creating a medium bodied wine		£15.95
17	VALPOLICELLA LE SALETTE, ITALY a quality Valpolicella with classic cherry fruit nose and long palate		£17.45
18	PINOT NOIR COOPERS CREEK, MARLBOROUGH, NEW ZEALAND ripe cherry and crushed strawberry fruit with a hint of oak and a soft finish		£21.95

## SPARKLING WINE & CHAMPAGNES

19	PROSECCO BRUT ADAMI N.V exuberant white fruit character with dry refreshing palate		£17.95
20	HOUSE CHAMPAGNE		£29.95
21	BOLLINGER BRUT N.V special cuvée		£49.95



FISH CENTRAL  
*Founded 1968*

### Opening hours

Monday – Thursday	11.30am – 10.30pm last orders (closed 2.30pm – 5.00pm)
Friday	11.30am – 11.00pm last orders (closed 2.30pm – 5.00pm)
Saturday	Noon – 10.30pm last orders

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