



HAPPY HOUR

12pm-1pm Sunday

Chilli-salted tiger prawns

£1 each

HAPPY HOUR

5pm-6pm, Tues to Sat

Chilli-salted tiger prawns

£1 each

Please let our staff know if you have any allergies or intolerances.

OYSTERS

3.00 each

Maldon no.3 Carlingford no.2

Dressed Carlingford:
Bloody Mary

Baked Whitstable:
Rockefeller butter

Dressed Maldon:
Asian dressing

Fish Union Seafood Platter 47.50

Oyster selection (6), Atlantic prawns, Portland crab, mussels, clams served with lemon, spiced Marie Rose & Fish Union mignonette

SMALL PLATES

Roasted padron peppers, sea salt	6.00
Hebridean scallops (3) , garlic butter	14.50
Chilli salted tiger prawns (3), caramelised lime	8.75
Dressed Portland crab, mayonnaise & lemon	15.50
Galician double sucker octopus, onion soubise	16.50
Shell-on Atlantic prawns, spiced Marie Rose, lemon	8.75
Marinated anchovies, herb oil	6.75
Yellowfin tuna tataki, wasabi mayo & ponzu	12.25
Rye bay sardines, lemon & sweet chilli	9.00
Smoked salmon, crème fraiche & keta caviar	12.00

LARGE PLATES

Mussels mariniere	13.50
Fish Union fish pie	14.75
Scottish salmon fillet, braised lentils, salsa verde	17.50

SPECIALS

Rye bay mackerel, lemon & sweet chilli	16.00
Rye bay dover sole, anchovy dressing	38.00

MARKET FISH

Rye Bay ray wing, burnt butter & capers	25.00
Gilthead bream, garlic butter	26.00
Monkfish chop, crab butter	28.00

VEGETABLES

Confit crispy potatoes, aioli	5.75	Pickled cucumber & chilli	4.50
Samphire & sweet chilli	4.75	Roasted January King cabbage, shallot confit	4.50
Shaved fennel & Sicilian blood orange salad	3.75		

AFTERS

Chocolate and salted caramel fondant, crème fraiche	7.00
Blood orange posset, shortbread	7.00
Madagascan vanilla ice cream	4.50



BEER

330ml

Birra moretti	5.50
Zero beer Peroni	4.50

ENGLISH SPARKLING

BTL 125ml

Coates & Seely Rose, Hampshire, ENG	68.50	14.00
Coates & Seely Brut, Hampshire, ENG	64.00	13.00
Candover Brook, Hampshire, ENG	66.00	
Harlot Rosé Brut, Kent, ENG	52.00	10.50
Harlot Brut, Kent, ENG	50.00	10.00

WHITE

BTL 175ml

Sauvignon Blanc, Wally, Loire Valley, FR	26.00	7.00
Vinho Verde Loureiro, Azevedo, PT	29.00	7.50
Picpoul de Pinet, Domaine La Croix, Languedoc, FR	36.00	9.25
Albarino Sentidino, Rias Baixas, SP	42.00	11.00
Gavi di Gavi, Lugarara, IT	45.00	11.50
Sancerre, Domaine de Brosses, FR	63.00	16.00

ROSE

Luberon Rosé, Famille Perrin, Rhône, FR	29.00	7.50
Villa Estérelle Côtes de Provence, Château du Rouet, FR	44.00	11.25
Château Beaulieu ,Cuvée Alexandre ,FR	49.00	12.50

RED

Mclaren Vale Grenache, Willunga 100, AUS	40.00	10.25
Mimetic Calatayud, SP	48.00	12.25

SPIRITS & COCKTAILS

Windrush rum (50ml) & fever tree ginger ale	12.50
East London gin (50ml), fever tree tonic	12.00
Smirnoff Vodka (50ml), fever tree tonic	11.50
Fish Union Bloody Mary / Virgin Mary	12.50/ 8.50

SOFT

	Diet coke 330ml	3.75
Fever tree ginger beer (275ml) 4.25	Coca cola Original 330ml	3.75
Fever tree raspberry lemonade (275ml) 4.25	Still water	4.00
Fever tree Sicilian lemonade (275ml) 4.25	Sparkling water	4.00

Drury French press coffee (decaf available) 3.00

Pot of Drury tea -British breakfast, earl grey, jasmine green or chamomile 2.50