

PESCATORI

Italian & Seafood Restaurants

PESCATORI SOURCES ITS FISH AND SHELLFISH FROM WELL MANAGED AND SUSTAINABLE FISHERIES. OUR POLICY IS TO WORK WITH SEASONS ENABLING US TO HARNESS THE VERY BEST PRODUCE AVAILABLE FROM LAND AND SEA. THE AVAILABILITY OF OUR FISH AND SHELLFISH IS SUBJECT TO WEATHER CONDITIONS

aperitivo

STIMULATE YOUR APPETITE & CLEANSE YOUR PALATE WITH A GREAT APERITIVO & ENJOY SOMETHING TO NIBBLE WHILST YOU CHOOSE YOUR MEAL:

BELLINI CHAMPAGNE & PEACH JUICE 6.95
SBAGLIATO PROSECCO, CAMPARI & MARTINI ROSSO 6.95

assaggini

NOCELLARA DEL BELICE OLIVES 3.25
FOCACCIA, PANE RUSTICO, CIABATTA, BALSAMIC VINEGAR, OLIVE OIL 3.75
MIXED CURED MEAT & BRUSCHETTA PLATTER 14.50 FOR TWO
SALMON, HALIBUT & SEA BASS TARTARE, CITRUS & OLIVE OIL DRESSING 22.00 FOR TWO

oysters

OUR OYSTERS ARE PRICED EACH, PLEASE FEEL FREE TO ORDER AS MANY AS YOU LIKE & COMBINE THEM IF YOU WISH:

IRISH ROCK 1.95 EACH LOCH RYAN NATIVE 2.95 EACH

antipasti

SHELLFISH SOUP, CROSTINO 7.95
CHAR-GRILLED CORNISH SARDINES, OLIVE OIL 7.50
DEVON CRAB & AVOCADO SALAD 10.50
OCTOPUS SALAD, POTATOES, OLIVE OIL, LEMON & PARSLEY 8.95
SEVERN AND WYE SMOKED SALMON, POTATO GRATIN, HORSERADISH SAUCE 9.50
WOOD PIGEON BREAST, ROMAN ARTICHOKE SALAD 10.50
WARM SCAMORZA CHEESE, ASPARAGUS, SUN BLUSHED TOMATO, OLIVE TAPENADE 8.50

pasta 🐟 risotto

DORSET BLUE LOBSTER, LINGUINE, TOMATO, GARLIC 22.00
SPAGHETTI, VONGOLE VERACI, OLIVE OIL, CHILLI, GARLIC 14.50
DEVON CRAB, PENNE, OLIVE OIL, GARLIC, BLACK OLIVES 16.50
WEST COAST SCALLOPS, CAVATELLI, CREAM, WALNUTS 17.50
RISOTTO FRUTTI DI MARE 17.50

pesce 🐟 crostacei 🐟 carne

ROAST CORNISH MONKFISH, TIGER PRAWNS, OLIVE OIL, LEMON SALSETTA 20.50
GRILLED FILLET OF SEVERN AND WYE SALMON, RICE, ZAFFERANO DRESSING 17.95
FILLET OF LEMON SOLE, PATATA WITH CORNISH CRAB, BUTTER, VINO BIANCO 22.50
PAN-FRIED WILD SEA BASS FILLET, CORN PUREE, ROMAN ARTICHOKE M.P
CHAR-GRILLED SWORDFISH, OLIVES, CAPERS, VINO BIANCO 17.25
ROAST LINE CAUGHT HALIBUT, BAKED CHEESE, CHICORY SALAD 21.50
PAN-FRIED RED MULLET FILLET, RICE, OLIVE TAPENADE 17.25
SLOW COOKED VEAL OSSOBUCO, ZAFFERANO RICE, GREMOLATA 17.50
TEMPURA BATTERED PLATTER & AIOLI. TIGER PRAWNS, CALAMARI & SOFT SHELL CRAB 16.95

OUR FAMOUS 'SHELLFISH COPPER POT' HALF LOBSTER, SCAMPI, PRAWNS, MUSSELS & MONKFISH
ALL COOKED IN A COPPER POT AND DELIVERED HOT TO YOUR TABLE. 25.00 FOR ONE 48.00 FOR TWO

contorni

CARAMELISED RED CABBAGE & WALNUTS GREEN BEANS, TOMATOES, GARLIC & PARSLEY SPINACH, GARLIC & CHILLI CRISPY-FRIED ZUCCHINI
PATATINE FRITTE (FRIED POTATOES) NEW POTATOES WITH GREMOLATA MIXED SALAD OR SICILIAN TOMATO SALAD WILD ROCKET SALAD & PARMESAN
3.50 EACH

ALL PRICES INCLUDE VAT. A 12.5% OPTIONAL GRATUITY WILL BE ADDED TO YOUR BILL, WHICH IS SHARED AMONGST ALL THE STAFF.
ALL OUR DISHES ARE FRESHLY PREPARED IN OUR KITCHEN THEREFORE MAY CONTAIN TRACES OF NUTS. ALL OUR FRESH OLIVES CONTAIN STONES.
PLEASE LET US KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS & WE WILL DO ALL WE CAN TO ASSIST. VEGETARIAN OPTIONS AVAILABLE ON ALL COURSES PLEASE ASK.