



FISH

AT THE WILLIAM BOOSEY

SEAFOOD GRILL & OYSTER BAR



Perello Olives
4.5

White Anchovies
extra virgin olive oil
4.5

WHILE YOU WAIT

Half a Pint of Shell-On Atlantic prawns



Whitstable Cockles
4.5
Artisan Bread
Olive oil, balsamic vinegar,
truffle butter
4.5

STARTERS

Duo of Fish
smoked mackerel pâté, Malden oak smoked salmon,
horseradish and sourdough shards
9

Cornwall King Scallops
pea purée, bacon crumb and samphire
12

Chef's Soup of the Day
artisan bread and truffle butter
7

'Nduja Scotch Egg
lime emulsion and a pea shoot salad
9

Colchester Pyefleet Oysters
shallot vinaigrette, coriander vinaigrette, chillies,
ginger vinaigrette
3.2 each



Grilled Butterflied Tiger Prawns
chilli and garlic butter and artisan bread
11

Malaysian Chicken
panko breadcrumb chicken tossed in a
mild curry sauce, oriental vegetables
8

Oyster Mushroom 'Wings'
vegan ranch dressing and Frank's red hot sauce
7.5

Moules
mussels, cooked as marinère, provençale or panang sauce,
with artisan bread
9

THE BOOSEY FRUITS DE MER



Two Carlingford oysters with two langoustines, shell-on Atlantic prawns, Frinton-on-Sea whelks, Whitstable cockles, mussels, clams and artisan breads

35
per person

ADD HALF LOBSTER

MARKET PRICE

FISH

Choice of fish served meunière/beer-battered/ baked/ pan-fried

Cod
18

Monkfish
18

Skate
20

Haddock
16

LOBSTER

Thermidor
Rich cream sauce,
melted cheese topping



Half / Whole
MARKET PRICE



Grilled
Garlic butter, seashore
vegetables

FROM THE GRILL

All served with grilled tomato, garlic mushroom, caramelised shallots and Café de Paris butter

Trenchmore 30-Day Aged 8oz Fillet Steak
33

Dedham Vale 28-day Aged 8oz Ribeye Steak
29

Saltmarsh Rump of Lamb (served pink)
27

CHEF SIGNATURES

PLEASE ASK YOUR SERVER
FOR TODAY'S SPECIALS

Monkfish Curry
panang sauce, rice, pak choi and red pepper salsa
24

Linguine Frutti di Mare
linguine with mushrooms, clams, king prawns,
squid, tomato and chillies
24

Truffle Mushroom Risotto
crispy oyster mushroom and rocket
18

Confit Duck Leg
confit duck leg, pomme dauphinoise,
pak choi and cherry jus
24



Dingley Dell Pork Ribeye
'Nduja cassoulet, pomme purée and crispy kale
26

Pan Fried Halibut
crab, grilled polenta, smoked mussels, samphire, herb velouté
27

Moules-Frites
mussels cooked in marinère, provençale or panang sauce,
skinny fries and artisan bread
20

A BIT ON THE SIDE

2	Pickled Chip Shop Onions	Pomme Dauphinoise	4.5
4.5	Skin On Fries	Mushy Peas	3.5
3.5	Dressed Mixed Salad	Garden Peas	3.5
3	Pickled Gherkins	Season Vegetables	4
4.5	Creamy Mash Potato	Triple Cooked Hand Cut Chips	4.5

SAUCES

ALL 2

Lemon caper butter	Peppercorn
Café de Paris butter	Bearnaise
House jus	Blue Cheese
Vegan ranch	Tartare
Chilli and garlic butter	