



At lure fish kitchen we only use the freshest and most sustainable, seasonal fish and produce from specialist suppliers.

Our fish comes from day boat fishermen and responsible fish farms in and around the U.K.

fresh. seasonal. sustainable

56 Chetwynd Road, NW5 1DJ

— TO START —

- Mersea Island rock oysters
Shallot vinaigrette 2 (each)
Szechuan salt & pepper Cornish squid
Green chilli, coriander and ponzu dressing 7
Steamed mussels,
With chilli, garlic and ginger 7.5

- Salad of wild ocean trout
Watercress, pomegranete, baby cucumber and lime 7.5
English asparagus, samphire
Crispy truffled goat cheese, parsley and pine nut salad 7
Crusty sourdough
Salted Channel Island butter 2.5

— KITCHEN —

- 'Camden Hells' beer battered Haddock/Cod
Lemon, LFK chunky tartare 9
Fish finger butty,
Fennel slaw, wild rocket, lemon mayo, toasted brioche bun 9
Cornish plaice goujons
Choice of tartare, lemon 9

— GRILL —

- Farmed Irish salmon
Blackened miso and sake marinade 9.5
Gilt head bream,
Marinade of lemongrass, sweet chilli and coriander 9
Scottish Mackerel fillet
Harissa and rose petal marinade 9

— SIDES —

- Fresh cut Maris Piper potato, triple cooked chips 3.5
Skinny fries 3
Crushed minted garden peas 3
Tenderstem broccoli, chilli and ginger 3
Wilted greens, green beans, toasted hazelnuts 3.5
Endive, cucumber and heritage tomato salad 3.5
LFK fennel slaw 3
Pickled wally 1

— KIDS —

- Breaded Cod loin fish fingers
Skinny fries, peas 5
Salmon and Cod fish cakes
Green beans 5
Cawston Press juices
kids blend
(Apple & Pear/Summer berries & Apple) 1.75

— DESSERT —

- Jars of Lewis of London ice cream
2 scoops (Honeycomb, Raspberry Ripple, Lemon Meringue, Lemon sorbet) 3.5



All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to the bill. We cannot guarantee the absence of nuts in any of our dishes. Please inform staff of any food allergies before ordering.