



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 (Grade 1)
Shallot vinaigrette 2.45 (each)

Szechuan salt & pepper Cornish squid
Green chilli, coriander and ponzu dressing 8.50

Bucket of prawns
'The Ribman' hot sauce dressing 8.95

Devilled Whitebait
Lemon mayonaise 8.50

Cornish crab on toast
Bloody mary dressing, fennel, avocado 8.95

Pecorino & Tellegio cheese arancini
Suate autumnal mushrooms, fine herb salad 8.50

STEAMED SCOTTISH MUSSELS

Tarragon, shallot, creme fraiche and cider / Fragrant green curry, thai basil, coconut

Starter 8.5 Main 15.00

Add toasted sourdough with salted Channel Island butter 2.5

KITCHEN

Camden Hells beer battered haddock/cod
Lemon, LFK chunky tartare 9.75

Fish finger butty
Fennel slaw, wild rocket, lemon mayo, toasted brioche bun 9.75

Cornish plaice goujons
Choice of tartare, lemon 9.95

GRILL

Farmed Irish salmon
Blackened miso and sake marinade 10.95

Gilt head bream
Marinade of lemongrass, sweet chilli and coriander 10.95

Line caught mackerel fillets
Sriracha, soy and ginger 10.75

SIDES

Fresh cut, triple cooked chips 4.25

Skinny fries 4.25

Crushed minted garden peas 3.5

Tenderstem broccoli, chilli and ginger 4.25

Avocado, butter lettuce, radish, green, bean & peashoots 4.50

Endive, cucumber and heritage tomato salad 4.50

LFK fennel slaw 4

Pickled wally/onion 1.25

DESSERT

Jars of Lewis of London ice cream 4.50

2 scoops (ask for our selection of the week)

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. We only use 100% rapeseed oil, all of which is recycled into biodiesel