



Restaurant Week 2026 | Three-Course Dinner | 60 Per Person
Choice of One Per Course

Long Island Fluke

Habanero Vinaigrette, Sichuan Bud and Mint

Heirloom Cucumber

Chilli Crisp and Plum Ginger Dressing

Crispy Calamari

Pickled Chillies and Sweet Chili Dipping Sauce

Lumache Pasta

Hopper Shrimp, Spicy Tomato Sauce and Fennel

Roasted Scottish Cod

Lemon-Chive Butter and Broccoli Emulsion

Roasted Faroe Island Salmon

Corn Pudding and Cherry Tomato

Charred Skirt Steak +8

Chimichurri and Lime

'Fraisier'

Creme Fraiche Parfait, Strawberry Gelee, Pistachio Sponge served with Confit Strawberries

Seasonal Ice Cream and Sorbet



Restaurant Week 2026 | Two-Course Lunch | 45 Per Person
Choice of One Per Course

Long Island Fluke

Habanero Vinaigrette, Sichuan Bud and Mint

Crispy Salmon Sushi

Chipotle Mayonnaise and Soy Glaze

The Fulton Caesar Salad

Garlic Croutons, Anchovy and Pickled Finger Chili

Crispy Chicken Sandwich

Pickled Slaw and Salsa Verde

Roasted Faroe Island Salmon

Preserved Black Bean Vinaigrette and Petite Salad

Gruyère Cheeseburger au Jus

Crunchy Onions, Dijon Chili Mayonnaise and French Fries

Maine Lobster Roll +15

House-Made Vinegar Potato Chips

Add a Cocktail +12

Choice of One: Aperol Spritz, Ginger Margarita or Manhattan