

## SMALL PLATES

### Crispy King Crab Bites £6.50

King crab, spiced shrimp crackers, shisho cress

### Steamed Edamame Beans £4.00

With Firecracker sauce

### Guacamole & Nachos £6.50

Freshly made "at the table" with smoked avocado, green tomatoes, chillies, yuzu lime  
Add king crab + £5.00

### Marinated Olives £3.75

Nocellara, Cerignola, garlic, rosemary & chilli

### Bread Plate £3.75

With miso & seaweed butter

### Asian Spiced Cockles & Palourde Clams £7.50

With garlic, ginger, kaffir lime, chilli, Saki & spring onion

### Heritage Tomato & Burrata Salad £9.00

Dungarvan Puglian burrata, marinated tomatoes & nori - Add king crab + £5.00

### Crispy King Crab Claw £11.50

Penko crumb, spiced chipotle aioli, Thai pickles

### Grilled Scottish Langoustines £11.50

Seaweed & miso butter, chilli, garlic, coriander & spiced breadcrumb

### King Crab Cake £10.50

Thai green sauce, green salad & lemon pepper dressing

### Spicy Fish Broth £7.50

Seasonal fish & shellfish, squid ink cracker, picked king crab, star anise & sweet shellfish oil

### Crispy Aubergine & Tomato Salad £7.50

Dressed greens, sweet chilli, coriander & nori

### King Crab & Charred Sweetcorn Corn Salad £12.50

With yogurt, mirin & mandarin dressing

## TACOS, ROLLS & BAO BUNS

Choose any filling from below, served with house fries, lotus root crisps & Asian pickles  
**£12.50**

Picked crab, avocado, yuzu lime, coriander & shiracha sauce

Devonshire lobster, seaweed aioli, pickled lemon & ponzu

Asian spiced cauliflower, grilled & pickled cauliflower, miso butter, fragrant Thai rice, spiced edamame & black bean salad

## MAINS

### Mussels Tom Yum £12.50

St. Austell Bay mussels coked with kaffir lime, galangal, lemongrass, chilli, coconut milk served with triple cooked fries

### FC Hamburger £13.50

Home-ground grilled beef, brioche bun, pickles & Echovech sauce, served with triple cooked fries & house slaw

### Soft Shell Crabs £19.50

Chilli tempura, galangal, kimchee, Asian style coconut, sesame & lime dressing

### Korean Fried Chicken £14.50

Marinated in Korean chilli paste, sriracha & buttermilk, served with Asian coconut slaw, toasted peanut, chilli & sweet tamarind & honey dressing

### Grilled Squid Steak £16.00

Grilled over charcoal and served with a yuzu lime, Szechwan pepper, lemongrass & heritage beetroot & galangal dressing

### Fancy King Crab Burger £21.50

Picked king crab, brioche bun, smoked cheddar, pickles & echovech sauce, served with triple cooked fries & house slaw

### "Tomahawk" Ribeye Steak £36.00

340g Prime British beef steak, on-the-bone, grilled over charcoal & served with roasted thyme & bone marrow butter & triple cooked truffle chips  
Add crispy king crab claw £7.50

### Singapore Chilli Crab £23.50

King crab legs cooked with chilli, lemongrass, garlic, kaffir lime & spring onion

### Soft Shell Crab Bai Bun £18.00

Spiced & fried crispy soft-shell crab with kimchee mayo, Asian pickles, Tom Sam green papaya salad, triple cooked fries & house slaw

### Baked King Crab Leg with Black Bean & Chilli £31.50

Succulent baked crab with a spiced, galangal, coriander & lemongrass butter sauce

## SIDES

### Edamame Beans £4.00

With Firecracker sauce

### Triple Cooked Chips £3.50

With house seasoning

### Triple Cooked Chips £4.50

With truffle & nori

### Heritage Tomato Salad £3.50

Marinated in garlic, basil & olive oil

### Coal Roasted Beetroot £4.50

With black vinegar, pomegranate & lime

### Pink Fir Potatoes £4.00

With seaweed & chive butter

### Steamed Kale £4.00

Roasted anchovy & bone marrow butter

### Cobb Lettuce & Baby Herb Salad £4.00

Lemon pepper dressing

### Polenta Chips £4.25

With Japanese style mayo

### Baked Mushrooms £5.00

Shimiji, shitake, oyster, chestnut with soy, mirin, ginger garlic dressing

## RAW & OYSTER BAR

### OYSTERS

### Pyefleet Colchester Oysters

### Carlingford Lough Oysters

### Morecombe Bay No.3 Oysters

£2.50 each

Served on ice with house condiments

### Pyefleet Colchester Oysters £3.50 each

Mojito granita Mirin, soy, kizami wasabi

### Carlingford Lough Oysters £3.50 each

Cucumber & lime sorbet, pickled cucumber & black sesame

### Pyefleet Colchester Oysters £3.50 each

Penko crumb, pickled kohlrabi, wasabi aioli, oyster cress

### Pyefleet Colchester Oysters £3.50 each

Chilli tempura, dashi broth, lemongrass scallop roe, green apple

### Scallop Ceviche £8.00

Devonshire scallops, mushroomstock, truffle oil, tempura & scallop roe

### Octopus Carpaccio £8.00

Fermented black beans, edamame, enoki mushroom, pickled beetroot, beetroot cured egg, lemon pepper dressing

### Seabass Sashimi £8.50

Line caught bass, soy, mirin, pickled lemon, truffle oil & sakura cress

### Mackerel & Avocado Ceviche £7.50

Yuzu lime, Japanese radish, wasabi

### Tuna Tartare £9.00

Yellow fin tuna, avocado, ponzu, kizami wasabi, tobiko roe & spiced lotus crisps

## CRUSTACEAN STANDS

### HOUSE PLATTER £18.50

Shell on Atlantic prawns, St Austell bay mussels, Cockles, Clams, crab claws, whelks, served with squid ink crackers, house condiments & Asian pickles

### PREMIUM PLATTER £35.00

St. Austell Bay mussels, crab claws, Plourde clams, mackerel ceviche, octopus carpaccio, Pyle fleet oysters, tiger prawns, shell on Atlantic prawn, served with squid ink crackers, house condiments & Asian pickles

### FC DELUXE PLATTER £100

PERFECT FOR 2 OR THREE TO SHARE

Scottish langoustines, crab claws, ½ Devonshire lobster, scallop ceviche, Carlingford lough oysters, crevettes, Tempura pyfleet oysters, steamed razor clams, cockles, St Austell bay mussels, palourde clams, cockles, winkles, whelks, shell on Atlantic prawns, served with squid ink crackers, house condiments & Asian pickles



# FANCY CRAB

## RED KING CRAB

Our Wild King Crab is seasonally and sustainably harvested in the Northern part of the Arctic ocean, resulting in the very best quality!

WE SERVE OUR FAMOUS KING CRAB IN TWO WAYS...

### STEAMED AND SERVED SIMPLY ON ICE WITH CONDIMENTS, SAUCES & HOUSE PICKLES

#### Merus - £17.50

From the largest part of the leg, these bad boys are super sweet, succulent & meaty

#### Whole Leg - £24.00

From the lower part of the leg all the way to the tip, sweet delicate tasting flesh

#### Whole Leg & Shoulder - £35.00

Shoulder meat is super tender with delicate sweet leg meat

### BAKED OVER CHARCOAL WITH BUTTER & THYME SERVED WITH HOLLANDAISE, TRIPLE COOKED FRIES & DRESSED GREEN SALAD

#### Merus - £18.50

From the largest part of the leg, these bad boys are super sweet, succulent & meaty

#### Whole Leg - £25.00

From the lower part of the leg all the way to the tip, sweet delicate tasting flesh

#### Whole Leg & Shoulder - £36.00

Shoulder meat is super tender with delicate sweet leg meat

### WHOLE OR ½ RED KING CRAB TO SHARE

£89.00kg (min 3.5kg whole)

Simply served on ice, steamed or grilled over charcoal, with triple cooked truffle chips, polenta fries, thyme hollandaise, dressed salad greens, sautéed wild mushrooms, house sauces & condiments

### KING CRAB LEGS & CLAWS

£11.50 / 100g - minimum 400g

Served simply on ice or grilled over charcoal. For 1 or 2 people - With thyme hollandaise sauce

RED KING CRAB ARE WILD AND NEVER FARMED  
WE'VE BEEN HARVESTING RED KING CRAB SINCE 1993  
RED KING CRAB ARE ONLY CAUGHT ONCE A YEAR TO KEEP THEM SUSTAINABLE  
ONLY MALE ADULT RED KING CRAB ARE CAUGHT  
THE BEST QUALITY CRAB IN LONDON!

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**FANCYCRAB.CO.UK**

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Service charge at 12.5% is applied to all bills. Please inform of any dietary requirements or allergies.