

LUNCH - 12-5PM - MON-SAT

FANCY CRAB

@FANCYCRABUK

SMALL PLATES

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

Asian Spiced Cockles & Palourde Clams £7.50

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

Heritage Tomato & Burrata Salad £9.00

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

Grilled Scottish Langoustines £12.50

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

Spicy Fish Broth £7.50

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

Grilled Tiger Prawns £8.50

With a tamarind glaze, honey, spring onion, coriander, chilli, peanuts & sriracha sauce

MAINS

Mussels Tom Yum £13.50

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

FC Hamburger £15.00

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

Korean Fried Chicken £14.50

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

Singapore Chilli Crab £23.50

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

Steamed Fillet of Halibut £22.50

Served with Asian style broth, pickled mussels, charred pak choi, anise & a beetroot cured hens egg

Miso Glazed Cod Fillet £18.50

Coal roasted cod fillet with lotus root cream, mirin & orange glazed Asian mushrooms & fermented black beans

Char-Grilled Octopus £18.50

Slow cooked octopus legs grilled over charcoal with ponzu and honey glaze, kohlrabi & chilli salsa, squid ink, miso dressing & panko crumb

SIDES

Triple Cooked Chips £3.50

With house seasoning

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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

Soft Lettuce & Baby Herb Salad £4.00

Lemon pepper dressing

Baked Mushrooms £5.00

Shimeji, shiitake, oyster, chestnut with soy, mirin, ginger garlic dressing

RAW & OYSTER BAR

Oysters £3.50 each

Mojito granita Mirin, soy, kizami wasabi

Cucumber & lime sorbet, pickled cucumber & black sesame

Scallop Ceviche £8.00

Devonshire scallops, charred corn, mushroom stock, truffle oil, tempura & scallop roe

Octopus Carpaccio £8.00

Fermented black beans, edamame, enoki mushroom, pickled beetroot, beetroot cured egg, lemon pepper 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 & sriracha sauce

Devonshire lobster, firecracker sauce, pickled cucumber & ponzu

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

SET LUNCH MENU

TWO COURSES £17.50

Crispy King Crab Bites

Spiced shrimp crackers, shisho cress, lime & avocado

Asian Style Cockles & Palourde Clams

With garlic, ginger, kaffir lime, chilli & black vinegar

Guacamole & Nachos

Smoked avocado with yuzu lime, chilli & coriander served with crispy tacos

Octopus Carpaccio

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

Mussels Tom Yum

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

Crab & Avocado Tacos

Picked crab, avocado, yuzu lime, coriander & sriracha sauce, served with triple cooked house fries and Asian coconut slaw

FC Hamburger

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

Soft Shell Crab

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

Korean Fried Chicken

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

Lemon & Lavender Crème Brule

With seasonal fresh berries

House Made Ice-cream's & Sorbets

Please ask for today's flavours

Hot Chocolate Fondant

With salted caramel ice-cream & crushed amaretti

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

FANCY CRAB



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 • THE BEST QUALITY CRAB IN LONDON!

FANCYCRAB.CO.UK

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