

SMALL PLATES

Crispy King Crab Bites £6.50

King crab, spiced shrimp crackers, coriander 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

Bread Plate £3.75

Hazelnut & raisin sourdough, seeded crackers, miso & seaweed butter

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

King Crab Cakes £10.50

Thai green sauce, green salad & lemon pepper dressing

Spicy Fish Broth £7.50

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

King Crab & Charred Sweetcorn Salad £12.50

With yogurt, egg, mirin & mandarin dressing

Grilled Tiger Prawns £8.50

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

RED KING CRAB

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

CHILLED & SERVED SIMPLY ON ICE WITH CONDIMENTS, DRESSED GREEN SALAD, 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 LEMON BUTTER & THYME DRESSING, SERVED WITH TRIPLE COOKED FRIES

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 or grilled over charcoal, with lemon butter & thyme dressing, pink fir potatoes, triple cooked truffle chips, dressed green salad, sautéed wild mushrooms, house sauces & condiments

KING CRAB LEGS & CLAWS

£11.50 / 100g – minimum 400g

For 1 or 2 people

Served simply on ice or grilled over charcoal, with lemon butter & thyme dressing

BAKED KING CRAB LEG WITH BLACK BEAN & CHILLI £31.50

Succulent baked crab with a spiced galangal, coriander & lemongrass butter sauce, served with triple cooked fries & house slaw

FANCY KING CRAB BURGER £21.50

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

CORNISH CRAB PLATTER £25.00

A whole cooked and cracked crab served simply on ice with condiments, crackers & brown crab aioli

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, Palourde clams, mackerel ceviche, octopus carpaccio, Pylefleet oysters, tiger prawns, shell-on Atlantic prawns, 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 Pylefleet oysters, steamed razor clams, cockles, St. Austell Bay mussels, Palourde clams, whelks, shell on Atlantic prawns, served with squid ink crackers, house condiments & Asian pickles

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

Soft Shell Crabs £19.50

Spiced flour, 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 peanuts, chilli & sweet tamarind & honey dressing

"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

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

RAW & OYSTER BAR

Carlingford Lough Oysters / Morecombe Bay No.3 Oysters £2.50 each - Served on ice with house condiments
Oysters £3.50 each

Mojito granita Mirin, soy, kizami wasabi

Cucumber & lime sorbet, pickled cucumber & black sesame

Fried panko crumb, pickled kohlrabi, wasabi aioli, oyster cress

Fried chilli tempura, dashi broth, lemongrass scallop roe, green apple

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

Seabass Ceviche £8.50

Line caught bass, soy, mirin, pickled lemon, truffle oil, red amaranth & coriander cress

Tuna Tartare £9.00

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

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

Soft Lettuce & Baby Herb Salad £4.00

Lemon pepper dressing

Baked Mushrooms £5.00

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

FANCY CRAB

OUR WILD KING CRAB IS SEASONALLY AND SUSTAINABLY HARVESTED IN THE NORTHERN PART OF THE ARCTIC OCEAN, RESULTING IN THE VERY BEST QUALITY!



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 @fancycrabuk