GOOD FRIDAY FISH SUPPER

Friday 3rd April 2026 | 6-9pm | £60pp

THE TELLER'S TABLE

Glass of NV 'Caviar', Blanc de Blancs, Crémant de Bourgogne, JCB | Burgundy, France

Whole shell-on king prawns — ½ dozen for £14 | Dozen for £30

Jersey rock oysters, tabasco, red wine & shallot vinaigrette — ½ dozen for £16 | Dozen for £30

Canapés; Salt code croquette, lemon aioli

Smoked salmon, cream cheese, trout roe

Tuna tartare, brioche, chives

Cured mackerel, romesco, charred grape, coriander

OR; Crab tartlet, brown crab espuma, pickled cucumber, dill emulsion

Pan-seared stone bass, parmentier potatoes, tomato purée, spring greens, mussel sauce

OR; Whole lemon sole, garlic butter new potatoes, burnt lime & caper sauce

Chocolate tart, salted caramel, vanilla crémeux

OR; Olive oil & almond cake, blood orange, lemon syrup

Please make the team aware of any allergies or dietary requirements; the dish descriptions do not include all ingredients. A discretionary 10% service charge will be added to your final bill, all of which is shared amongst the team.
Don't forget to tag us in your photos on social media! Instagram: @tellerstablestives Facebook: The Teller's Table