



### Oysters

Colchester Oysters, shallot vinaigrette, Tabasco and lemon (each) 3.50

### Vodka at -18°C

*A perfect accompaniment for Oysters*

Russian Standard Original Vodka 4.50 | Russian Standard Platinum Vodka 5.50

## GLUTEN FREE A LA CARTE MENU

### STARTERS

Scottish smoked salmon, crème fraiche, cucumber & crispy capers	11.50
Cornish crab, avocado and prawn tian, honey & lemon dressing	14.50
Creamy Lobster soup	10.50
Baked goats cheese, Heritage beetroots, toasted pine nuts (v)	10.50
Lobster & prawn cocktail	16.50
Tiger prawns 'pil pil', garlic, chili & smoked paprika	14.50

### MAIN COURSES

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Grilled monkfish, king scallops & prawns, lemon butter sauce	29.95
Wild seabass, Shetland mussels, light curry & white wine sauce	31.50
Lemon sole, prawns, samphire, tarragon, white wine sauce	28.50
Grilled Guernsey skate, brown butter & capers	24.50
Jumbo Tiger prawns & scallops, garlic and a hint of red chilli	32.50
Whole lobster, garlic butter & parsley	35.50
Surf and Turf, fillet of beef, jumbo tiger prawn, Béarnaise sauce	35.50
Surf and Turf, fillet of beef, half lobster garlic butter & parsley	40.00
10oz Scotch fillet of beef, Béarnaise sauce	34.00
Harissa spiced rump of lamb, chilli & coriander houmous	25.50
12oz grilled Angus sirloin steak, 28 day matured	29.50

### SIDE DISHES

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Lyonnais potatoes   Mixed salad   Beef tomato salad with basil pesto	4.00
Dauphinoise potatoes   Honey glazed carrots   Buttered spinach   Creamed savoy cabbage & smoked bacon	4.50

*Discretionary 10% service charge will be added to your bill*

*Food allergies and intolerances – if you require further information please speak to a member of staff*