

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

STARTERS

Pan seared Scallops, king prawn ravioli, shellfish sauce	14.50
Scottish smoked salmon, crème fraiche, cucumber & crispy capers	11.50
Creamy lobster soup, cognac, gruyere crouton	10.50
Soft shell crab in tempura batter, seaweed & lime dressing	13.50
Smoked mackerel pâté, apple and celeriac, brown shrimps, pickled shallots	10.50
Crispy squid, king prawns and mussels, lemon, garlic and chilli mayonnaise	13.50
Crispy duck spring rolls, plum sauce	13.50
Fried sticky beef, cashew nuts, cucumber salad	13.50
Baked goats cheese, heritage beetroot, toasted pine nuts (v)	10.50
Cornish crab, avocado and prawn tian, honey & lemon dressing	14.50
Lobster & prawn cocktail	16.50
Tiger prawns 'pil pil', garlic, chilli & smoked paprika	14.50

MAIN COURSES

Chef's Special

Wild line caught halibut, buttered leeks, tempura oysters, chives & brown shrimp sauce 29.50

Grilled monkfish, king scallops & prawns, lemon butter sauce	29.50
Wild seabass, Shetland mussels, light curry & white wine sauce	31.50
Pan fried fillet of turbot, crispy cod cheeks and Hollandaise tartare	29.50
Grilled Guernsey skate, brown butter & capers	24.50
Teriyaki cod, soy, radish, crispy noodles	23.50
Lemon sole, prawns, samphire, tarragon, white wine sauce	28.50
Cornish cod fried in beer batter	18.00
Jumbo tiger prawns & scallops, garlic and a hint of red chilli	32.50
Whole lobster Thermidor	36.50
Whole lobster, garlic butter & parsley	36.50
Surf and Turf, fillet of beef, jumbo tiger prawn, Béarnaise sauce	35.50
Surf and Turf, fillet of beef, half lobster Thermidor	40.00
28 day aged 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
Wild mushroom 'Wellington', Jerusalem artichoke, black truffle, aged Gruyère sauce (v)	17.50

SIDE DISHES

Triple cooked chips | Thin chips | Lyonnaise potatoes | Mixed salad | Beef tomato salad with basil pesto 4.00

Dauphinoise potatoes | Honey glazed carrots | Buttered spinach | Creamed savoy cabbage & smoked bacon
Fine beans with sesame & soy | Cauliflower cheese 4.50