

## STARTERS

Colchester oysters, shallot vinaigrette, tabasco and lemon (each)	3.50
Pan-seared scallops, king prawn ravioli, shellfish sauce	14.50
Scottish smoked salmon, crème fraîche, cucumber & crispy capers	11.50
Classic Provençal fish soup, parmesan croûtons	12.50
Soft-shell crab in tempura batter, seaweed mayonnaise & lime dressing	13.50
Seared sesame tuna, salmon, soy dressing, wakame seaweed, wasabi & avocado mayonnaise	11.50
Crispy squid, king prawns and whitebait, lemon, garlic & 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 & prawn tian	14.50
Lobster & prawn cocktail	16.50
Tiger prawns pil pil, garlic, chilli & smoked paprika	14.50

## MAIN COURSES

Grilled Guernsey skate, brown butter & capers	24.50
Wild Seabass, samphire, lemon, green herb dressing	31.50
Grilled monkfish, king scallops & prawns, lemon butter sauce	29.50
Miso cod, soy, spring onions & radish	23.50
Grilled Lemon sole, prawns, samphire, tarragon & white wine sauce	28.50
Steamed turbot, prawns and pork dumplings, soy, chilli & ginger dressing	29.50
Cornish cod fried in beer batter	18.50
Whole Dover sole, grilled or meunière	39.50
Whole Lobster, classic thermidor sauce	36.60
Whole Lobster garlic butter	36.60
Jumbo tiger prawns & scallops, garlic & a hint of red chilli	32.50
Wild mushroom Wellington, Jerusalem artichoke, black truffle, aged Gruyère sauce (v)	17.50

## MEAT

Rump of lamb, parsnip purée, sautéed wild mushrooms	25.50
Slow roasted pork belly, butternut squash purée, cider sauce	23.50

### Surf n Turf, Béarnaise sauce

12oz Angus sirloin steak	29.50		Add half lobster, thermidor 10.00
8oz Scotch fillet of beef	34.00		Add jumbo prawn, garlic butter 8.00

<b>Alec's Sunday Roast</b> served with all the trimmings (only available on Sunday and bank holiday Monday)	25.50
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## SIDE DISHES

Triple cooked chips   Thin chips   Lyonnaise potatoes   Mixed salad   Tomato & shallot salad	4.00
Dauphinoise potatoes   Tenderstem broccoli, garlic & chilli   Buttered spinach   Creamed savoy cabbage & smoked bacon Fine green beans   Cauliflower cheese   Crispy fried halloumi	4.50

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill.

For any allergies and intolerances, please advise a member of staff before ordering.

Menu items subject to change due to availability