

- STARTERS -

Gluten free

CORNISH CRAB & PRAWNS TIAN 14.50

Avocado, lemon

TIGER PRAWN 'PIL PIL' 14.50

Garlic, chilli, smoked paprika

SCOTTISH SMOKED SALMON 12.50

Crème fraîche, capers, pickled shallots

LOBSTER BISQUE 13.50

Cream, Cognac, Gruyère croûtons

LOBSTER & PRAWN COCKTAIL 16.50

Lemon & Marie Rose sauce

HONEY ROASTED GOAT CHEESE 11.50

Heritage beetroot, pine nuts

- MAIN COURSE -

Gluten Free

SHELLFISH

Choose from a classic garlic & herbs butter or garlic & chilli butter

LOBSTER

1 1/4 lb 38.00

JUMBO PRAWNS

3 pieces 32.50

SCALLOPS & KING

PRAWNS

29.50

FISH

GUERNSEY SKATE 24.50

Brown butter, capers

CORNISH LEMON SOLE & PRAWNS 28.50

Tarragon, white wine sauce

WILD SEABASS 32.50

Sweet soya & garlic dressing, bok choy

MISO COD 23.50

Soy, spring onions, radish

WHOLE DOVER SOLE 39.50

Grilled

MONKFISH, SCALLOPS, PRAWNS 29.50

Lemon butter sauce

MEAT

FREE-RANGE PORK FILLET 28.50

Scallops, teriyaki sauce

ENGLISH LAMB RUMP 26.50

Asparagus, crushed peas, redcurrant sauce

SURF N TURF, Bearnaise sauce

12oz Angus sirloin steak 29.50

8oz Scotch fillet 34.00

Add half lobster, garlic butter 18.00

Add jumbo prawn, garlic butter 8.00

ALEC'S SUNDAY ROAST 25.50

served with all the trimmings

(only available on Sundays and bank holiday Monday)

- SIDE ORDER -

Gluten free

Thin chips 4.50

Caramelised Fine green beans 5.50

English asparagus, shaved Parmesan 6.00

Dauphinoise Potatoes 6.00

Wild mushrooms, garlic 5.50

Green salad, pine nuts 4.00

INTRODUCING TASTE

Bespoke luxury event catering. visit www.tastebyalecs.co.uk

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.

SET LUNCH MENU

2 COURSES 24.50 | 3 COURSES 30.50

Tuesday – Saturday 12.00pm to 2.30pm

- STARTERS -

Gluten free

PRAWN COCKTAIL

Brown bread & butter

SCOTTISH SMOKED SALMON

Crème fraîche, capers & pickled shallots

TIGER PRAWN 'PIL PIL'

Chilli & paprika

GOAT CHEESE

Heritage beetroot, pine nuts

- MAIN COURSE -

Gluten free

PAN-FRIED SCOTTISH SALMON

Shellfish, Champagne sauce

SEARED CALVES LIVER

Smoked bacon, onions

HALF LOBSTER

*Garlic Butter
(£6 supplement)*

SLOW ROASTED PORK BELLY

Butternut squash, cider sauce

SURF N TURF

*Angus sirloin, king prawns
(£8 supplement)*

GUERNSEY SKATE

Brown butter & capers

- A LA CARTE -

SEAFOOD BAR

COLD SEAFOOD PLATTER

To share 50.00 Add a cold whole lobster 38.00

MEDITERRANEAN COLD PRAWNS

Garlic mayonnaise (6 pieces)
11.00

LEIGH-ON-SEA COCKLES

Red wine vinegar
4.50

MARINATED ANCHOVIES

Garlic & herbs
4.50

COLCHESTER OYSTERS

Shallots & red wine vinegar
6 – 18.50 12 – 36.00

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SET DINNER MENU

2 COURSES 27.50 | 3 COURSES 33.50

Tuesday - Thursday 6pm to 10pm & Friday 5.30pm to 6.30pm

- STARTERS -

Gluten free

TIGER PRAWN 'PIL PIL'

Chilli & paprika

PRAWN COCKTAIL

Brown bread & butter

LOBSTER BISQUE

Cream, Cognac

SCOTTISH SMOKED SALMON

Crème fraîche, capers & pickled shallots

GOAT CHEESE

Heritage beetroot & pine nuts

- MAIN COURSE -

Gluten free

MONKFISH, LEMON SOLE, PRAWNS

Lemon butter sauce

GUERNSEY SKATE

Brown butter, capers

PAN-FRIED SCOTTISH SALMON

Shellfish, Champagne sauce

ANGUS SIRLOIN STEAK

Béarnaise sauce

HALF LOBSTER

*Garlic Butter
(£8 supplement)*

SURF N TURF

*Angus sirloin, king prawns
(£7 supplement)*

- A LA CARTE -

SEAFOOD BAR

COLD SEAFOOD PLATTER

To share 50.00 Add a cold whole lobster 38.00

MEDITERRANEAN COLD PRAWNS

Garlic mayonnaise (6 pieces)

11.00

LEIGH-ON-SEA COCKLES

Red wine vinegar

4.50

MARINATED ANCHOVIES

Garlic & herbs

4.50

COLCHESTER OYSTERS

Shallots & red wine vinegar

6 - **18.50** 12 - **36.00**

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SUNDAY SET MENU

2 COURSES 29.50 | 3 COURSES 35.50

- STARTERS -

Gluten free

TIGER PRAWN 'PIL PIL'

Chilli & paprika

PRAWN COCKTAIL

Brown bread & butter

LOBSTER BISQUE

Cream, Cognac

SCOTTISH SMOKED SALMON

Crème fraîche, capers & pickled shallots

GOAT CHEESE

Heritage beetroot & pine nuts

- MAIN COURSE -

Gluten free

MONKFISH, LEMON SOLE, PRAWNS

Lemon butter sauce

MISO COD

Soy & radish

PAN-FRIED SCOTTISH SALMON

Shellfish, Champagne sauce

HALF LOBSTER

*Thermidor or garlic Butter
(£6 supplement)*

GUERNSEY SKATE

Brown butter, capers

- ROAST DINNER -

Gluten free

HERTFORSHIRE

BEEF SIRLOIN

Horseradish sauce

SLOW ROASTED SUFFOLK PORK BELLY

Crackling, apple sauce

- A LA CARTE -

SEAFOOD BAR

COLD SEAFOOD PLATTER

To share 50.00 Add a cold whole lobster 38.00

MEDITERRANEAN COLD PRAWNS

Garlic mayonnaise (6 pieces)

11.00

LEIGH-ON-SEA COCKLES

Red wine vinegar

4.50

MARINATED ANCHOVIES

Garlic & herbs

4.50

COLCHESTER OYSTERS

Shallots & red wine vinegar

6 - 18.50 12 - 36.00

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