

LUNCH MENU

2 COURSES 24.50 | 3 COURSES 30.50

Tuesday – Saturday 12.00pm to 2.30pm

- STARTERS -

SALT & PEPPER SQUID

Spring onions, chilli dressing

PRAWN COCKTAIL

Brown bread & butter

DUCK SPRING ROLLS

Plum sauce

SOFT SHELL CRAB TEMPURA

Seaweed mayonnaise, lime dressing

SCOTTISH SMOKED SALMON

Crème fraîche, capers & pickled shallots

TIGER PRAWN 'PIL PIL'

Chilli & paprika

FISH SOUP

Gruyère croûtons

GOAT CHEESE

Heritage beetroot, pine nuts

- MAIN COURSE -

PAN-FRIED SCOTTISH SALMON

Shellfish, Champagne sauce

PETERHEAD COD

Beer battered, tartare sauce

SEARED CALVES LIVER

Smoked bacon, onions

HALF LOBSTER

*Thermidor or garlic Butter
(£6 supplement)*

HERB CRUSTED PLAICE FILLET

Parmesan crumb, tiger prawns

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

*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 DINNER MENU

2 COURSES 27.50 | 3 COURSES 33.50

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

- STARTERS -

TIGER PRAWN 'PIL PIL'

Chilli & paprika

SOFT SHELL CRAB TEMPURA

Seaweed mayonnaise, lime dressing

PRAWN COCKTAIL

Brown bread & butter

DUCK SPRING ROLLS

Plum sauce

LOBSTER BISQUE

Cream, Cognac, Gruyère croûtons

SALT & PEPPER SQUID

Spring onions, chilli dressing

SCOTTISH SMOKED SALMON

Crème fraîche, capers & pickled shallots

GOAT CHEESE

Heritage beetroot & pine nuts

- MAIN COURSE -

MONKFISH, LEMON SOLE, PRAWNS

Lemon butter sauce

PAN-FRIED SCOTTISH SALMON

Shellfish, Champagne sauce

PETERHEAD COD

Beer battered, tartare sauce

HALF LOBSTER

*Thermidor or garlic Butter
(£8 supplement)*

MISO COD

Soy & radish

GUERNSEY SKATE

Brown butter, capers

ANGUS SIRLOIN STEAK

Béarnaise sauce

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

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