

## - APPETISERS -

### CHAMPAGNE

**RHUBARB KIR 15.00**  
*Rhubarb, white vermouth, cognac,  
champagne, Angostura bitters*

**CRANBERRY KIR 15.00**  
*Cranberry, strawberry vermouth,  
vodka, champagne rose, grapefruit  
bitters*

**GOOSEBERRY KIR 15.00**  
*Gooseberry, peach vermouth, gin,  
champagne, orange bitters*

### SPRITZ

**ENGLISH SPRITZ  
14.00**  
*Plymouth Sloe gin, gin,  
pomegranate & basil soda*

**ITALIAN SPRITZ  
14.00**  
*Italicus, vodka, cucumber &  
watermelon soda*

**APEROL SPRITZ  
13.00**  
*Aperol, prosecco, soda*

**ST-GERMAIN  
SPRITZ 13.00**  
*St-Germain, prosecco, soda*

### SNACKS

**OLIVES 3.95**  
*Lemon, garlic, parsley*

**ANCHOVIES 4.50**  
*Garlic & herbs*

**IBERIAN CHORIZO 5.50**  
*Honey roasted, paprika*

## - CHEF'S SPECIALS -

### STARTER

**CURED SALMON 14.00**  
*Gin, dill, radish, romaine sauce*

### MAIN COURSE

**LOBSTER AND KING PRAWNS LINGUINI 32.00**  
*San Marzano tomatoes, garlic, chilli, basil*

## - SEAFOOD BAR -

### COLD SEAFOOD PLATTER

*To share 50.00 Add a cold whole lobster 38.00*

**LEIGH-ON-SEA  
COCKLES 4.50**  
*Red wine vinegar*

**MEDITERRANEAN  
COLD PRAWNS 11.00**  
*Garlic mayonnaise (6 pieces)*

**COLCHESTER OYSTERS**  
*Shallots & red wine vinegar*  
6 - **18.50** 12 - **36.00**

**JELLIED EELS 9.50**  
*Bread & butter*

**CROMER DRESSED CRAB  
15.00**  
*Baby gem, shallot dressing*

**COLD WHOLE LOBSTER**  
*Marie-Rose sauce*  
Half - **22.00** Whole - **44.00**

## - STARTERS -

- SCOTTISH KINGS SCALLOPS 14.50**  
*Prawns & Thermidor butter*
- SOFT SHELL CRAB TEMPURA 13.50**  
*Seaweed mayonnaise, lime dressing*
- 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*
- SALT & PEPPER SQUID 13.50**  
*Spring onions, chilli dressing*
- STICKY BEEF 13.50**  
*Cashew nuts, cucumber salad*
- DUCK SPRING ROLLS 13.50**  
*Plum sauce*
- KING PRAWN COCKTAIL 14.50**  
*Lemon & Marie Rose sauce*
- HONEY ROASTED GOAT CHEESE 11.50**  
*Heritage beetroot, pine nuts*
- PORK BELLY 'BON-BON' 12.50**  
*Wild mushrooms, tarragon dressing*

## - MAIN COURSE -

### SHELLFISH

*Choose from a classic Thermidor sauce or garlic & chilli butter*

**LOBSTER**  
*1 1/4 lb 44.00*

**JUMBO PRAWNS**  
*3 pieces 33.00*

**SCALLOPS & KING  
PRAWNS**  
*29.50*

### FISH

**GUERNSEY SKATE 24.50**  
*Brown butter, capers*

**PETERHEAD COD 18.50**  
*Beer battered, tartare sauce*

**CORNISH LEMON SOLE & PRAWNS 30.00**  
*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 or Meunière*

**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, Thermidor 22.00*  
*Add jumbo prawn, garlic butter 11.00*

**ALEC'S SUNDAY ROAST 25.50**  
*served with all the trimmings*

*(only available on Sundays and bank holiday Monday)*

## - SIDE ORDER -

- Triple Cooked Chips 4.50*      *Dauphinoise Potatoes 6.00*      *English asparagus, shaved Parmesan 6.00*      *Green salad, pine nuts 4.00*  
*Thin chips 4.50*      *Cauliflower cheese 5.50*      *Wild mushrooms, garlic 5.50*      *Creamed savoy cabbage, smoked bacon 5.50*  
*Caramelised Fine green beans 5.50*      *Creamed spinach 5.50*

## INTRODUCING TASTE

*Bespoke luxury event catering. visit [www.tastebyalecs.co.uk](http://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.*