

SET DINNER MENU

2 COURSES 28.50 | 3 COURSES 34.50

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

- STARTERS -

TIGER PRAWNS 'PIL PIL'
Smoked paprika, chilli, garlic (GF)

SOFT SHELL CRAB TEMPURA
Seaweed mayonnaise, lime dressing

RAVIOLI (VE)
*Peas, shallots, with or without
parmesan (GF)*

PRAWN COCKTAIL
Brown bread & butter (GF)

SALT & PEPPER SQUID
Spring onions, chilli dressing

HERITAGE BEETROOT (V)
Honey, goat's cheese, pine nuts (GF)

FISH SOUP
Gruyère croûtons (GF)

SCOTTISH SMOKED SALMON
*Crème fraîche, capers, pickled
shallots (GF)*

- MAIN COURSE -

MONKFISH, SOLE, PRAWNS
Lemon butter sauce (GF)

SEARED CALVES LIVER
Smoked bacon, onions (GF)

PETERHEAD COD
Beer battered, tartare sauce

HALF LOBSTER
*Thermidor or garlic butter (GF)
(£6 supplement)*

MISO COD
Soy, radish (GF)

GUERNSEY SKATE
Brown butter, capers (GF)

SCOTTISH SALMON FILLET
Teriyaki sauce (GF)

MOROCCAN AUBERGINE (VE)
*Falafel, coriander humus,
pomegranate (GF)*

SURF N TURF
*Angus sirloin, king prawns (GF)
(£6 supplement)*

ENGLISH LAMB RUMP
*Asparagus, crushed peas,
redcurant sauce (GF)
(£4 supplement)*

**HERB CRUSTED PLAICE
FILLET**
Parmesan crumbs, tiger prawn

- A LA CARTE -

SNACKS

OLIVES 3.95
Lemon, garlic, parsley (GF)

PADRON PEPPERS 4.95
Brown shrimps (GF)

IBERIAN CHORIZOS 5.50
Honey, smoked paprika (GF)

ANCHOVIES 4.50
Garlic & herbs (GF)

SEAFOOD BAR

COLD SEAFOOD PLATTER

To share 50.00 Add a cold whole lobster 44.00

**LEIGH-ON-SEA
COCKLES 4.50**
Red wine vinegar (GF)

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

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

**JELLIED EELS
9.50**
Bread & butter (GF)

**CROMER DRESSED
CRAB 15.00**
Baby gem, shallot dressing (GF)

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