

# SET LUNCH MENU

2 COURSES 25.50 | 3 COURSES 31.50

Tuesday – Saturday 12.00pm to 2.30pm

## - STARTERS -

### SALT & PEPPER SQUID

Spring onions, chilli dressing

### PRAWN COCKTAIL

Brown bread & butter (GF)

### RAVIOLI (VE)

Peas, shallots, with or without parmesan

### SOFT SHELL CRAB TEMPURA

Seaweed mayonnaise, lime dressing

### SCOTTISH SMOKED SALMON

Crème fraîche, capers, pickled shallots (GF)

### HERITAGE BEETROOT (V)

Honey, goat's cheese, pine nuts (GF)

### FISH SOUP

Gruyère croutons (GF)

### TIGER PRAWNS 'PIL PIL'

Smoked paprika, chilli, garlic (GF)

## - MAIN COURSE -

### MONKFISH, SOLE, PRAWNS

Lemon butter sauce (GF)

### PETERHEAD COD

Beer battered, tartare sauce

### SEARED CALVES LIVER

Smoked bacon, onions (GF)

### HALF LOBSTER

Thermidor or garlic butter (GF)  
(£9 supplement)

### MISO COD

Soy, radish (GF)

### SCOTTISH SALMON FILLET

Teriyaki sauce (GF)

### GUERNSEY SKATE

Brown butter, capers (GF)

### MOROCCAN AUBERGINE (VE)

Falafel, coriander humus,  
pomegranate (GF)

### SURF N TURF

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

### HERB CRUSTED PLAICE FILLET

Parmesan crumbs, tiger prawn

### ENGLISH LAMB RUMP

Asparagus, crushed peas,  
redcurrant sauce (GF)  
(£6 supplement)

## - 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