

- STARTERS -

SCOTTISH KING SCALLOPS 15.50
Thermidor butter, 'Nduja, peas

SOFT SHELL CRAB TEMPURA 13.50
Seaweed mayonnaise, lime dressing

CORNISH CRAB TIAN 14.50
Prawns, avocado, lemon

TIGER PRAWNS 'PIL PIL' 14.50
Garlic, chilli, smoked paprika

FISH SOUP 13.50
Cognac, Gruyère croûtons

SALT & PEPPER SQUID 14.00
Spring onions, chilli dressing

ARANCINI (vE) 10.50
Mushrooms, truffle oil, Provençal sauce

CHEF'S SPECIAL

PANKO MONKFISH 14.00
Katsu sauce, Asian pickles

SCOTTISH SMOKED SALMON 12.50
Crème fraîche, capers, pickled shallots

STICKY BEEF 14.50
Cashew nuts, cucumber salad

KING PRAWN COCKTAIL 14.50
Lemon & Marie Rose sauce

HERITAGE BEETROOT (v) 11.50
Honey, goat's cheese, pine nuts

- MAIN COURSE -

FISH

GUERNSEY SKATE 24.50
Brown butter, capers

PETERHEAD COD 20.00
Beer battered, tartare sauce

WILD TURBOT 32.00
Herb crust, chorizo & pea purée

WILD SEABASS 32.50
Sweet soya & garlic dressing, bok choy

MISO COD 23.50
Soy, spring onions, radish

WHOLE DOVER SOLE 43.00
Grilled or Meunière

MONKFISH, SCALLOPS, PRAWNS 30.50
Lemon butter sauce

SCOTTISH SALMON & SCALLOPS 29.50
Teriyaki sauce

SHELLFISH

Thermidor sauce or garlic & chilli butter

WHOLE LOBSTER (11/4LB) 44.00

JUMBO PRAWNS 33.00

SCALLOPS & KING PRAWNS 29.50

CHEF'S SPECIAL

BLACK BREAM, LANGOUSTINE 32.50
Sesame & soya dressing

VEGETARIAN

JAPANESE CAULIFLOWER (vE) 16.50
*Lightly battered, coconut, coriander,
Asian pickles*

MEAT

SUFFOLK LAMB RUMP 26.50
*Mint crust, glazed carrots, shallot purée,
rosemary jus*

12OZ ANGUS SIRLOIN STEAK 29.50
Bearnaise sauce

8OZ SCOTCH FILLET 34.00
Bearnaise sauce

SURF N TURF ANGUS SIRLOIN
JUMBO PRAWN 40.50
Garlic butter

SURF N TURF SCOTCH FILLET
JUMBO PRAWN 45.00
Garlic butter

SURF N TURF ANGUS SIRLOIN
HALF LOBSTER 51.50
Thermidor sauce or garlic butter

SURF N TURF SCOTCH FILLET
HALF LOBSTER 56.00
Thermidor sauce or garlic butter

ALEC'S SUNDAY ROAST 25.50
served with all the trimmings

- SIDE ORDER -

Triple cooked chips 5.00

Thin chips 4.50

Fine green beans 5.50

Dauphinoise potatoes 6.00

Cauliflower cheese 5.50

Creamed spinach 6.00

Savoy cabbage & bacon 6.00

Wild mushrooms 6.00

Tenderstem broccoli, soya, garlic, chilli 6.00

Tomato & red onion 4.00

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Menu items are subject to change due to availability. All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill.

(V): Vegetarian/ (VE): Vegan